



SOCIETÀ AGRICOLA
MONTE CILLARIO
Vini della Valpolicella



CHARDONNAY VENETO IGT

Intense white wine, fresh and characterized by a complex fruity aroma.

VINE BREEDING TRADITION: Guyot.

GRAPE VARIETIES: 100% Chardonnay.

MUST-TO-FRUIT RATIO: 95 Hl/Ha.

ALCOHOL: 12,50% Vol.

TOTAL DRY EXTRACT: 25 g/L.

SUGARS: 5 g/L.

TOTAL ACIDITY: 5.40 g/L.

VISUAL EXAMINATION: Clear and light yellow with green reflections.

OLFACTORY ANALYSIS: Fruity, with a peculiar note of citrus and lemon peel.

TASTE: Fresh and balanced, it leaves a pleasant acidity in the mouth.

SERVE AT: 10 - 12°C.

FOOD PAIRING: Perfect as appetizer, and for fresh fish recipes.

SIZE: 750 ml.

Vinification under controlled temperature of 14 – 15 °C, followed by ageing in steel tank for 6 months and in bottle for other 2 months.