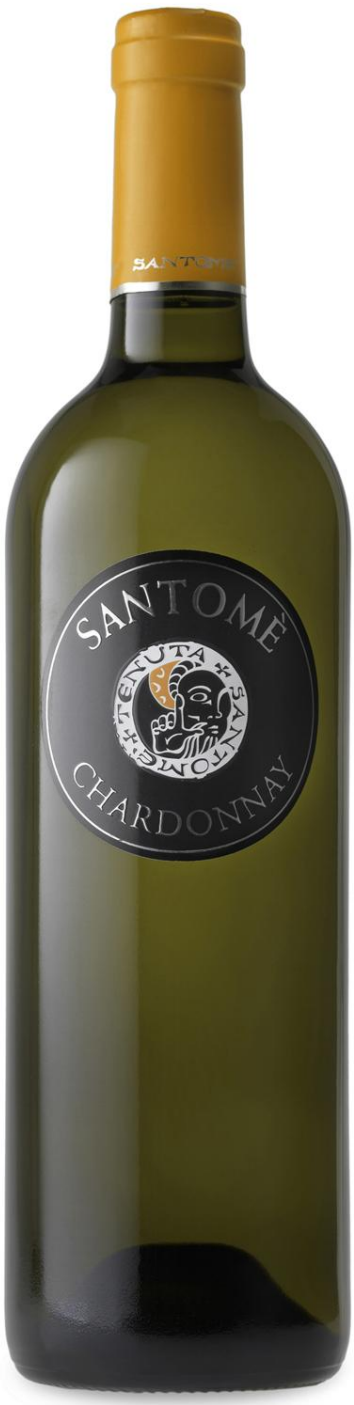
Chardonnay



VINEYARD

Grape: white
Variety: Chardonnay 100%
Production area: Carboncine
Municipality: Roncade - Italy
Year of plantation: 2000
Planting density: 5,000 vines per hectare
Yield: 9,000 kg/ha
Yield per plant: 1.80 kg/vine
Plant spacing: 2.50 x 0.80
Size: 3.50 ha
Growing system: spurred cordon
Soil type: clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline
Harvesting period: first ten days in September
Harvesting: mechanically

VINIFICATION

Fining: static cold
Fermentation vat: 90% in steel, 10% Tonneau in French oak
Fermentation temperature: 18/20°C
Yeasts: selected
Fermentation period: 15 days
Malolactic fermentation: not in steel, all in wood
Elevage: 5 months on its yeasts
Bottling: February 2026
Bottle aging: 30 days

TECHNICAL DATA

Name: IGT Marca Trevigiana 2025
Alcohol by volume: 13,20 %
Total acidity: 5.40 g/l.
pH: 3.45
Total So2: 73 mg/l (maximum allowed: 200 mg/l)

TASTING

Serving temperature: 10/12°C
Colour: straw yellow.
Nose: very intense, full of sensations, noticeably ripe exotic fruit with pineapple and a floral hint of white flowers. Following this, noticeable blended notes of roasted hazelnuts, butter and honey, finishing with a fresh vegetable component, thyme and oregano.
Palate: smooth, round and full-bodied. A taste of ripe fruit as perceived by the nose. Rich and balanced, with a long persistent sensation. Dry sapid finish.
In the kitchen: this wine can be paired with various food, including egg and fish dishes, risottos with herbs and asparagus, as well as medium aged or fatty cheeses. Excellent with grilled fish including shellfish. Owing to the way it has been vinified, this wine can also be enjoyed on its own.

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