

CHARDONNAY

CHARACTERISTICS

The wine shows straw yellow with lemon highlights. Its delicate nose is redolent of golden delicious apples, unripe fruit and lime blossom. On the palate it is crisp, balanced and well-orchestrated, with a pleasant tang. Excellent with fish and vegetable hors d'oeuvres, soups and starters, and lean fish dishes. Serving temperature: 10–12° C.

PROFILE CONTENTS

grape varieties	Chardonnay
appellation	Indicazione Geografica Tipica (IGT)
year of planting	2005
soil	sand and silt with gravelly areas
vine spacing	2.80 x 0.80 m (spurred cordon) 2.80 x 0.90 m (free cordon)
pruning	single curtain
yield/hectare	11 t
alcohol content	12.50 vol.%
acidity	6.10 g/l
ph	3.40

VINIFICATION

Manual harvest at optimum technological and phenolic ripeness, crushing-destemming, pressing, cold settling, racking off and addition of cultured yeasts. Controlled cold fermentation at 14°C. Fermentation is followed by racking and the wine is kept on the fine lees with regular batonage. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is stabilised and bottled in sterile conditions following aseptic filtration.

BOTTLE TECHNICAL INFO

cl. 75 | natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560130



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



Azienda Agricola GIOL
Viale della Repubblica 1/6
31020 San Polo di Piave
Treviso - Italy
Tel. +39.0422.855032
info@giolitalia.it
www.giolitalia.it