ANTICA CORTE



CHARDONNAY TRE VENEZIE

Indicazione Geografica Tipica

Area of production:

Vineyards are primarily in the province of Verona

Grape varietals:

Chardonnay

Vinification:

Cold maceration followed by a very gentle pressing. Fermentation takes place at controlled temperature (16°-19°).

Maturation:

Refinement in stainless steel tank – in contact with the yeasts

CHARACTERISTICS

Colour: It has an intense golden yellow colour

Nose: a ripe, fruity bouquet (pineapple and lemon) and

scent of flowers.

Flavour: At the palate it is full, velvety with a long

lasting taste.

Alcohol: 12% by vol.

Serving temperature: $8^{\circ}/10^{\circ}$ C.