

CHARDONNAY DOC VENEZIA



BRAND
 GRAPE VARIETIES
 PRODUCTION AREA
 SOIL

Borgo Molino
 Chardonnay
 Eastern Veneto
 Of alluvial origin, flat, mainly calcareous and clayey.

TRAINING SYSTEMS
 VINEYARDS ALTITUDE
 HARVESTING PERIOD
 VINIFICATION

Guyot
 30 mt. above sea level
 Early September
 Initial de-stemming (separation of the berry from the stem) and subsequent soft pressing (separation of the must from the grape skin).
 Decanting with consequent clarification of the must which ferments at a controlled temperature of 16°-18°. Subsequently the wine remains in aging on the lees through frequent batonnage for a few months.

AGING IN BOTTLE

2 months in bottle

COLOR
 FRAGRANCE

Straw yellow, with light greenish highlights.
 Fruity, persistent, pleasantly floral bouquet reminiscent of white flowers and wisteria.

TASTING NOTE

Rich, pulpy and persistent with well-balanced and amalgamated acidity that exalt the varietal notes, with a long and intense aftertaste with strong citrus notes.

ALCOHOL CONTENT
 DRY EXTRACT
 SUGAR CONTENT
 TOTAL ACIDITY
 PH
 CLOSURE TYPE

13,0 % vol.
 27 gr/l
 5 gr/l
 5,6 gr/l
 3,30
 Cork

SERVING TEMPERATURE
 STORAGE
 PAIRINGS

10°- 12° C
 In a cool place, away from light and heat sources.
 Excellent as aperitif, it goes very well with appetizers, fish dishes and slightly aged cheeses.



53 - 0,75 l

TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638932646
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,370 Kg
Alcoholic Content	13,0% Vol.
Height	25,00 cm
Width	9,25 cm

PACKING

EAN Code	8032638934640
Kind	Case/Cardboard
Weight	8,30 Kg
N. cases per layer	16
N. layers per pallet	6
N. cases per pallet	96
Tot. bottles pallet	576
Height	26,0 cm
Width	29,5 cm
Length	19,5 cm
Pallet	EPAL (80x120cm)
Hight pallet	170 cm with pallet EPAL