

## CHARDONNAY DOC VENEZIA



BRAND	Borgo Molino
GRAPE VARIETIES	Chardonnay
PRODUCTION AREA	Eastern Veneto
SOIL	Of alluvial origin, flat, mainly calcareous and clayey.
TRAINING SYSTEMS	Guyot
VINEYARDS ALTITUDE	30 mt. above sea level
HARVESTING PERIOD	Early September
VINIFICATION	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	Straw yellow, with light greenish highlights.
FRAGRANCE	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	13,0 % vol.
DRY EXTRACT	27 gr/l
SUGAR CONTENT	5 gr/l
TOTAL ACIDITY	5,6 gr/l
PH	3,30
CLOSURE TYPE	Cork
SERVING TEMPERATURE	10°- 12° C
STORAGE	In a cool place, away from light and heat sources.
PAIRINGS	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