

# "ESTRÒ" CHARDONNAY VENEZIA D.O.C.

*Still Wine*



## • PRODUCTION AREA

Stony and pebbly lands of inland Venice. Vineyards: with a north-to-south and west-to-east orientation, with approx. 4,000/4,500 grapevines per hectare (average age: 10-15 years). Average production: 1.5 kg per grapevine (80/90 q. per hectare). Grape variety: Chardonnay. Growing technique: Sylvoz.

## • TECHNOLOGY

The grapes are harvested by hand in September and are lightly crushed. The grape skins undergo cold maceration and the must undergoes static decantation. Primary fermentation takes place inside steel vats at 18/19°C with the help of selected yeasts. The thus obtained wine remains in contact with the grape skins for a couple of weeks and then is subjected to filtration and tartaric stabilization. After bottling, the wine is allowed to age a couple of months.

## • ORGANOLEPTIC CHARACTERISTICS

Colour: light straw yellow, bright.  
Bouquet: pleasant, fruity reminding of golden apple and fresh crust of bread.  
Taste: fine, elegant, noble and with a slim body.

## • CHEMICAL CHARACTERISTICS

Alcohol content, % vol. 12.00 – 13.00  
Sugars, g/l 5.50 – 6.50  
Total acidity, g/l 5.00 – 6.00

## • SERVING TEMPERATURE

8 - 10° C, opened at the moment.

## • PRESERVATION

Keep in a dry and cool place and far from light and heat sources.

## • AS INDICATED IN THE WINE LIST

"Estrò" Chardonnay Venezia D.O.C. Still Wine - Astoria

