



## COLLIO CHARDONNAY

### Gradisciutta

#### **Production area**

Obtained exclusively from Chardonnay, a French vine (Champagne and Burgundy), imported at the end of the 1800s, which was initially confused with Pinot Bianco, so much so that according to reference of 1901, it was not catalogued.

#### **Vineyards**

Type: White

Grapes: Chardonnay

Harvest: The grapes are harvested later than normal

#### **Maturation**

Obtained from a soft pressing of grapes materated for 24 hours at 10° C (50° F). Fermentation follows, with 80% in temperature controlled stainless steel tanks with 20% in new barriques. Matured “sur lie”, the lots are blended together before bottling.

#### **Sensory**

Straw yellow with golden tints. Clear and intense, recalling notes of apple, banana, acacia flowers and honey, with notes of vanilla. Soft and elegant, it opens with a perfect symmetry to the aromatics and closes with an evident flavor of vanilla.

#### **Serving**

It is recommended to be served at 9 - 10°C

#### **Recommended foods**

As an aperitif or to accompany antipasti, dried soups in broth, simple plates of eggs or fish. It marries well also, however, with simple entrées of white meats.

