

**CHARDONNAY**  
VINO VARIETALE D'ITALIA

**WINE NAME**

Chardonnay vino varietale d'Italia

**WINE TYPE**

Still wine

**LOCATION OF THE VINEYARD**

Northern Italy

**POSITION AND TYPE OF SOIL**

The region's finest winemaking areas. The vineyards are cultivated for the most part in medium-textured soils located in a largely mild climate zone

**GRAPE VARIETY**

Chardonnay

**ALCOHOL CONTENT**

12% vol.

**RESIDUAL SUGARS**

8 g/l

**ACIDITY**

5.2 g/l

**WINE MAKING PROCESS**

Harvesting of grapes at optimal ripeness, subsequent selection in the winery. Soft pressing followed by controlled-temperature vinification with selected yeasts

**CAPACITY / BOTTLE SIZE**

0.75 lt.



**COLOUR**

Intense straw yellow with attractive golden highlights

**BOUQUET**

The elegant bouquet presents notes of yellow flowers enhanced by delicate hints of yellow-fleshed fruit, with peach and pineapple in particular coming through on the nose

**TASTE**

Harmonic and gutsy, this Chardonnay benefits from good sapidity. Tending towards acidic, this is a fresh, easy-to-drink wine

**MATCHES WITH**

It pairs well with light, flavourful dishes. It is recommended with white meat or baked fish. Alternatively, vegetable and mushroom first courses and seafood soups are other delicious dishes that pair perfectly with a glass of Chardonnay Ponte

**SERVING TEMPERATURE**

6-8 °C

**STORING TEMPERATURE**

Between 15 and 20 °C