CHARDONNAY VENETO I.G.T

White Wine

CLASSIFICATION
Indicazione Geografica Tipica

ABV
12% Alc. by Volume

SERVING TEMPERATURE
50-54°F

GRAPES
Chardonnay

HARVEST
End of September

AREA OF ORIGIN
Reggio Emilia, North Italy

AVAILABLE SIZES
750ML

SOIL
Clay

PRODUCTION METHOD
Fermentation takes place in steel tanks at controlled temperature.

COLOR
Straw yellow color with greenish shades

TASTING NOTE
Fresh on the palate. Tropical and balanced flavor. Aromas of stone fruit, fruit and nectarine with a citrus backbone. Well-balanced acidity.

FOOD PAIRING
Pairs well with seafood, white meat, and light dishes.

CASES PER PALLET
85
CASES PER LAYER
17
BOTTLE PER CASE
12
CASE WEIGHT
35 LB
CASE DIMENTIONS
(L/W/H) Inches
BOTTLE TYPE
Castellina
UPC CODE
762765169667

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