

DeCanal represents modern, versatile and traditional wines from Veneto region.

CHARDONNAY

VINO D'ITALIA

Grapes:

Chardonnay

Harvest:

The grapes are carefully picked by hand in mid-September.

Vinification:

The grapes are de-stemmed and very gently soft pressed in a pneumatic press. The juice is chilled to allow a natural separation of sediment, after which selected yeasts are added to initiate fermentation.

Fermentation:

Fermentation takes place off the skins in temperature controlled conditions not exceeding 18 °C in stainless steel for approximately 15 days.

Winemaker's notes:

The wine is dry, elegant and lush, with a profound bouquet, complex palate and long, harmonious finish. Serve chilled with light pasta dishes and seafood.

