



Chardonnay 2014



Appellation: Chardonnay delle Venezie I.G.T

Grape varieties: Chardonnay 100%

The territory

Vineyard location: Veronese hillside area

Altitude: 180-250 m (590/820 feet) a.s.l.

Exposure: Southeast

Soil characteristic: Morenic hills, stony and well drained

Training system: Guyot

Average age of the vines: 25 years

Density of the vineyards: About 3,000 vines/ hectare (1,214 vines/ acre)

Vinification and ageing

Harvest: Manual harvest carried out during the first half of September

Pressing: Soft pressing of whole grapes

Vinification: Crio-maceration on the pomace for 24 hours at 9-10°C (48-50°F)

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature: 14-15°C (57-59°F)

Length of fermentation: 8/10 days

Malolactic fermentation: Partially in October

Ageing: 4 months in temperature-controlled steel tanks, 2 months of bottle ageing

Analytical data

Alcohol content: 12.95% Vol

Total acidity: 5.45 g/l

Residual sugars: 2.7 g/l

Dry extract: 24,5 g/l

Free SO₂: 28 mg/l

Total SO₂: 80 mg/l

pH: 3.30

Vintage characteristics

Vintage 2014 was challenging for winegrowers. Vegetative development started about two weeks early due to the mild, wet winter – which ensured good water reserves for the vines – and a rather mild spring. The summer, which actually never arrived, featured continuous rain and temperatures well below average. The unfavourable climate meant that very careful work needed to be carried out in the vineyards, with numerous plant protection measures, leaf thinning and severe bunch selection. Fortunately, September ushered in the sunny days that were needed to complete the ripening of the grapes; they exhibited good sugar concentrations and high levels of acidity. This year, the traditional wines of the Verona area are lighter in colour, with great freshness. The white wines express fine, fruity aromas and are crisp and vivacious.

Tasting notes

Has brilliant and intense straw yellow. The ripeness of the noble Burgundy varietal comes through with an intense aroma of yellow fruit, particularly apple and pear, enlivened by a subtle but intriguing floral and citrus vein. Graceful and harmonious, it is striking for its clear-cut, pristine palate. It has considerable body, supported by a crisp acidity.

Food pairings

Pairs well with sushi, Catalan style lobster, and shellfish in general, salmon marinated with dill, couscous with oriental flavours, Venetian style liver and artichokes. Best served at 10°C (50°F).



750 ml