



CORTE GIARA

# CHARDONNAY IGT 2023



**Region:** Veneto, Western-side hills near the Garda Lake

**Aspect:** S-E

**Soil:** Morenic, rich in structure and well drained

**Training system:** Guyot



Chardonnay



**Harvest:** Manual harvest carried out in the first week of September.



**Winemaking:** Cryomaceration on the skins for 24 hours at 9/10°C. Fermentation in stainless steel tanks at a controlled temperature of 14/15°C for 8/10 days. Partial malolactic fermentation is carried out in stainless steel tanks during the 4-month aging period.

**Alcohol content** 12,67% Vol

**Total acidity** 5,55 g/l

**Residual sugar** 2,7 g/l

**Dry extract** 25.0 g/l

**PH** 3.35



This **Chardonnay** exhibits all the qualities that have made this grape variety one of the most beloved in the world. The nose is clean, with delicate notes of golden apple and lemon tart, while the palate is surprisingly fresh, well-balanced in body, and has a long but never overpowering aftertaste. It finishes dry, leaving a pleasant aftertaste of dried white flowers and apple.



**Harvest 2023** was one of the most challenging ones. Temperatures below average slowed down the vine cycle, and frequent rainstorms ensured water reserves but at the same time increased the risk of fungal attacks. Very careful vine management and the vineyards' aspect helped us to overcome this period brilliantly. The high August temperatures slowed down some vines. We managed the canopy with trimming, green harvesting, and other measures to bring the grapes to perfect ripeness.



It pairs perfectly with sushi, Catalan-style scampi and shellfish in general, dill-marinated salmon, couscous with Oriental flavors, Venetian-style liver, and unexpectedly, artichokes.

