



CORTE GIARA

# Chardonnay Veneto

IGT 2024



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

**Aspect** South-West

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

**Training system** Guyot



Chardonnay



Manual harvest carried out in the first week of September.



## Vinification

Crio-maceration 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 ageing period.



750 ml



**Alcohol content** 12,87% Vol

**Total acidity** 5,90 g/l

**Sugar residual** 1.9 g/l

**Dry extract** 22.7 g/l

**PH** 3,23



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.



The **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



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.



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