CORTE GIARA

Chardonnay Veneto

IGT 2025

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.

Alcohol content 13 % Vol
Total acidity 5,95 g/l
Sugar residual 1,4 g/l
Dry extract 24,3 g/l
PH 3,29

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 2025 vintage was marked by a complex yet overall favorable climatic pattern, requiring constant attention and well-timed decisions in the vineyard. Adequate winter rainfall ensured good water reserves, while a cool and unstable spring promoted gradual vegetative growth and excellent grape health. Following an early summer period with high temperatures, weather conditions stabilized, providing optimal support for veraison and ripening. Late-season temperature fluctuations and the positive response of hillside vineyards helped preserve freshness and aromatic complexity. Harvesting allowed for the delivery of healthy, well-balanced grapes to the winery, with a high qualitative profile.

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.

Verona

750 ml