

Designation

Chardonnay doc venezie 6.7

Vintage

2015

Grape varieties

Chardonnay

Proof

12.50°

Color

Greenish straw yellow

Serving temperature

8 – 10° C

Winemaking

Fermented without skin contact after having softly pressed the grapes

Recommended wine glass

Classic cru wine glass

Organoleptic properties

Characterized by its unique straw yellow color. It owes its fruity fragrance to the presence of vanilla, honey and tropical fruits. Its taste is both fresh and captivating, due to its elegant and fullbodied

Structure.

Pairing

As much as most white wines, it is a highly suitable aperitif. Best served with light appetizers, velvety soups, either fish or white meat. Pasta and rice also make for an enjoyable match.

Size

0.750