



MONTELLIANA



CHARDONNAY
IGT VENETO
● **750 ml**

The Chardonnay IGT Veneto of Cantina Montelliana is an elegant white wine that fully expresses the character of its terroir.

• **PRODUCTION AREA**

Vine Variety : 85% Chardonnay / 15% White Wine

Production Zone: Veneto Region

Training System: Sylvoz / Spurred Cordon

• **TECHNOLOGY**

Harvest Period: the end of August, the beginning of September

Vinification: White winemaking with gentle pressing, flotation and temperature-controlled fermentation, followed by at least 3 months in stainless steel tanks on fine lees with periodic bâtonnage

Bottle Aging: 1-2 months

• **CHEMICAL CHARACTERISTICS**

Alcohol Content: 12,5% vol

Residual Sugar: 4 g/l

• **ORGANOLEPTIC CHARACTERISTICS**

Appearance: Bright straw yellow

Palate: Dry, savory, fresh

Nose: Exotic fruity with balsamic notes

• **SERVICE**

Store in a cool place with constant humidity and away from light

10 - 12 °C just opened

