le Carline®
VINI NATURALMENTE BIOLOGICI

CHARDONNAY IGT VENETO ORIENTALE
Certified: Organic & Vegan



GRAPES
Chardonnay

AREA
The company is located in Pramaggiore (VE)

FERMENTATION
- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING
- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE
This is a very elegant wine and if it is drunk young it is extremely fine, thanks to its rather high fixed acidity level.
A bouquet that recalls golden delicious apples and almond flavour.
A pale yellow colour and dry flavour, which is fine and inviting with clear apple and acacia flower notes.

GASTRONOMIC MATCHES
Suggested as an aperitif, or with light appetizers and soups, with dishes based on eggs, noble fish and shellfish.

SERVING TEMPERATURE
Serve at 10-12° C.

ANALYSIS
Alcohol content: 12% vol.
Total acidity: 5,1 g/l
Volatile acidity: 0,19 g/l

BOTTLE SIZE
Bottle: 750 ml
Case: 6 bottles

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