



CHARDONNAY EXTRA DRY

Grapes

Chardonnay

Production area

Veneto

Vinification

Grapes are softly pressed to obtain the must which is then treated by refrigeration and filtration. Fermentation takes place in stainless steel tanks at controlled temperature by adding selected yeasts. Second fermentation then starts following the Charmat method.

Description

Brilliant straw yellow with greenish hints and persistent perlage. Bouquet with notes of fruits and flowers. Harmonic and pleasant taste with an elegant acidity.

Food pairing

Perfect for any special occasion, as aperitif or dessert.

Serving temperature

8° -10° C

Bottle

Atmosphere

Characteristics

Alcohol: 11% vol.

Residual sugar: 16 g/l


R I V A N I


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