



COLLE ARGENTO

Chardonnay IGT delle Venezie



Denomination IGT delle Venezie

Varietal 100% Chardonnay

Harvesting Only by hand, end of August

Wine-making Grapes are whole cluster pressed cold and fermented in stainless steel-tanks, with indigenous yeast, at 16°C.

Ageing 3 months in tank and sur lees aging. 2 months in two to three year-old French oak barriques, 60 days bottle refinement.

Soil Mix of Clay and sand and Limestone

Alcohol by Volume 12.5%

Bottle Formats 750ml,

Tasting Notes Straw-yellow color with greenish-gold highlights. Fresh apple, melon and fig followed by light flavors of honey and cream. The wine finishes with a lively freshness making it wonderfully easy to drink.