

VILLA CORDEVIGO

VILLA CORDEVIGO CHARDONNAY

GARDA
DENOMINAZIONE DI ORIGINE CONTROLLATA
BIOLOGICO



Classification: Garda doc Chardonnay organic

Type of wine: white

First vintage produced: 2016

Production zone: organically-grown grapes cultivated in the vineyards of the Villa Cordevigo estate, in Cavaion Veronese

Type of soil: clay mixed with pebbles, typical of the morainic hills deposited by the glaciers that formed the area around Lake Garda

Grapes: 100% Chardonnay

Training system: Guyot

Yield per hectare: approx 12.000 kilos

Harvest period: second half of August/beginning of September

Vinification: fermentation is carried out at low temperatures between 16° and 17°

Maturation: stainless steel tanks

TASTING NOTE

Colour: intense straw yellow

Nose: floral and fruity aromas (pineapple in particular), with hints of mint and appealing mineral notes

Flavour: fresh and tangy on the palate

Serving suggestions: it goes well with all fish dishes. It is excellent with vegetable-based dishes (pasta, quiches). It may also be served with grilled white meats or as aperitif

Alcohol: 13% vol

Serving temperature: 8°-10°C