

## Chardonnay

COD. 13V040011

**Grape Variety:** Chardonnay **Area of Origin:** Veneto, Italy

Actual alcoholic title: 11,5 % vol.

Residual Sugar: 2-4 g/l

**Description:** It is one of the most common white grape variety in the world. Native of Burgundy, it is now cultivated worldwide.

It has an incredible variety of aromatic components, that emerge in different ways depending on the soil and climate where it is cultivated. It is very versatile and popular. Pale straw yellow color with greenish reflections. At the nose, it smells of green apple, bread crust and sage.

The taste is dry, sapid and pleasant.

**Food pairings:** Particularly indicated for delicate appetizers.

Good also as an aperitif.

**Serving Temperature:** 9-11°C



Available in size 0,75 L

Case ean code	Bottle ean code	Capacity	Bot. per case	Cases per euro pallet	Cases per layer	Number of layers
8010719005113	8010719005106	75 cl	6	125	25	5

