



DeCanal

Chardonnay
Vino d'Italia



REGION

Veneto

VARIETY

100% Chardonnay

Harvest: The grapes are carefully picked by hand in mid-September.

Vinification: The grapes are de-stemmed and very gently soft pressed in a pneumatic press. The juice is chilled to allow a natural separation of sediment, after which selected yeasts are added to initiate the fermentation.

Fermentation: The fermentation takes place off the skins in temperature controlled conditions not exceeding 18°C (65°F) in stainless steel for approximately 15 days.

TASTING NOTES

The wine is dry, elegant and lush with a profound bouquet, complex palate and long, harmonious finish.

FOOD PAIRINGS

Great to be served chilled with light pasta dishes and seafood.