

CHARDONNAY MARCA TREVIGIANA I.G.T.

Straw yellow with greenish highlights, it offers a slightly fruity bouquet, with notes of green apple and acacia flowers. On the palate it is dry and crisp, owing to a refreshing acidic vein.

Suggested food pairings: versatile in use, it goes well with fish or vegetable appetizers, soups in broth, risottos with wild greens and fish dishes.

Serving temperature: 8-10 °C.

Designation: Marca Trevigiana I.G.T.

Grape variety: Chardonnay

Vinification: gentle crushing and pressing. Fermented with selected yeasts at a temperature of 15 °C.

Alcohol: 11.5 % vol.

Storage: in a cool, dark place between 12 and 18 °C. Avoid storing in the refrigerator for long periods.

Bottle size: 75 cl.

Packaging: each box contains six 75 cl. bottles; weight 7.20 kg/box. Dimensions: $23.5 \times 15.5 \times 30$ cm.

