

SOLATIO

CHARDONNAY VINO VARIETALE D'ITALIA

WINE NAME

Chardonnay vino varietale d'Italia

WINE TYPE

Still wine

LOCATION OF THE VINEYARD

Northern Italy

POSITION AND TYPE OF SOIL

The region's finest winemaking areas. The vineyards are cultivated for the most part in medium-textured soils located in a largely mild climate zone

GRAPE VARIETY

Chardonnay

ALCOHOL CONTENT

12% vol.

RESIDUAL SUGARS

8 g/l

ACIDITY

5.2 g/l

WINE MAKING PROCESS

Harvesting of grapes at optimal ripeness, subsequent selection in the winery. Soft pressing followed by controlled-temperature vinification with selected yeasts

CAPACITY / BOTTLE SIZE

0.75 lt.

COLOUR

Intense straw yellow with attractive golden highlights

BOUQUET

The elegant bouquet presents notes of yellow flowers enhanced by delicate hints of yellow-fleshed fruit, with peach and pineapple in particular coming through on the nose

TASTE

Harmonic and gutsy, this Chardonnay benefits from good sapidity. Tending towards acidic, this is a fresh, easy-to-drink wine

MATCHES WITH

It pairs well with light, flavourful dishes. It is recommended with white meat or baked fish. Alternatively, vegetable and mushroom first courses and seafood soups are other delicious dishes that pair perfectly with a glass of Chardonnay Ponte

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

