

[http://www.admiralimports.com/w\\_Fabiano\\_Chardonnay.html?section=Fabiano](http://www.admiralimports.com/w_Fabiano_Chardonnay.html?section=Fabiano)



## **FABIANO CHARDONNAY DELLE VENEZIE IGT**

*"RISTO LINE"*

This Chardonnay has a brilliant straw gold hue with green reflections. The bouquet has hints of pear, melon and vanilla, it is a varietal bouquet. The taste is persistent, well balanced and fresh. Velvety aftertaste.

**Vintage:** 2010

**Percentage of each type of grape:**

100% Chardonnay

**Vineyards these grapes come from:**

The Venetian Region - North East of Italy

**Weather conditions during vintage:** Sunny

**Date grapes were picked:** End of September

**Length and type of vinification:**

Soft pressing of the grapes yields no more than 60% of the grape juice which is cold fermented.

**Number of days of fermentation:** 20 days

**Fermentation temperature:** 17°-18° C

**Alcohol:** 12,16 % Vol

**Residual sugar:** 5,20 grams/l

**Total acidity:** 5,15 grams/l

**pH:** 3,32

### **Particular characteristics of this wine:**

This is the typical Chardonnay with a brilliant straw yellow color and a typical aftertaste.

**To be served with:** Ideal outside a meal, it goes very well with hors d'oeuvres and fish dishes. It also forms an excellent accompaniment for soups and white meats. Serve chilled at 8°-10° C. It should be consumed within the first year of harvest.

**[www.fabiano.it](http://www.fabiano.it)**

*Prova no vôo para Roma em 06 de setembro de 2011.*