



# VIGNA RÒDA



## Cà Zamira Chardonnay IGT

**Type and Vintage**

Chardonnay IGT

**Location and Exposure**

South-West

**Soil nature**

Silt - Clay

**Planted**

1995

**Vine training system**

spurred cordon Guyot

**Grape Yield per Hectare**

100 Quintal

**Blend of grapes**

100% Chardonnay

**Vinification type**

The grapes, once collected and taken in the winery, will be crushed and pressed and the must will be left to decant at a temperature of about 18°C. As soon as the must is perfectly clean, a selected yeast addition takes place to initiate the alcoholic fermentation which will be realized in thermo-conditioned tanks.

When the fermentation process is completed, the wine will be racked and left to ripening for about four months on its own yeasts.

After a careful organoleptic analysis, if the product will be considered ready, the wine will be bottled and prepared for trading.

**Aroma and Taste:**

The color is yellow with golden glares; the aroma has hints of peach and banana with scents of yeasts and bread crust;

This wine presents a full-bodied, silky and enveloping tasting structure. A good balance between softness and acidity.

**Dish combination:**

The wine can be served with sophisticated main courses like risotto or lasagna, perfect with seafood and white meat.

Best served at 10°C

**Alcohol**

13.00 % vol