

CA' ZAMIRA

CHARDONNAY

IGP



ORIGIN OF THE NAME

Grandmother Zamira was the first in the family to decide to plant a vineyard on our land

NAME

Veneto IGP Chardonnay

ORIENTATION OF THE VINES

West

SOIL

Calcareous Marl

YEAR OF PLANTING

1998 - 2012

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

0,90 t/ha

PICKING SEASON

Early September,
sometimes late August

GRAPES

100% Chardonnay

WINEMAKING NOTE

Destemmed, crushed and pressed grape must is cooled to 18°C and left to decant in thermo-conditioned tanks where, once clear, alcoholic fermentation begins with the inoculation of selected yeasts

MATURATION and REFINING

6 months in steel tank then 3 months of aging in the bottle

ALCOHOL / SUGAR

13% alcohol - 3 g / lt sugar residual

TASTING NOTE

Dry white wine, notes of pineapple, tropical apricot and bread crust on the nose; smooth, harmonious and well-balanced on the palate

SERVICE TEMPERATURE

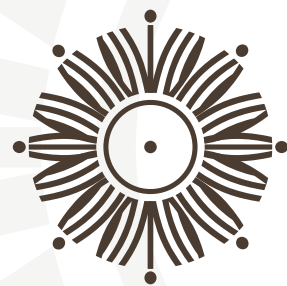
10°C - 12°C

FOOD PAIRING

First courses with white sauce-based sauces, Milanese risotto, fish main courses

BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes /
pallet 8 levels - 528 bott.



VIGNA RÒDA