

CHARDONNAY MARCA TREVIGIANA I.G.P.

GRAPES: 100% Chardonnay, grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: In the Treviso-area hills, on the left bank of the Piave river

ELEVATION: 50 metres

ASPECT: South

SOIL PROFILE: Medium-textured, predominantly clay.

VINEYARD DENSITY: 3,300 vines per hectare

VINEYARD AGE: 20 years

HARVEST INFORMATION

VINEYARD YIELD: 10 quintals per hectare

HARVEST PERIOD: 25-30 August

VINIFICATION: after the clusters are given a very delicate pressing, the must is gravity settled, then fermented for 6-8 days in temperature-controlled stainless steel tanks at 17-18°C. The wine then matures on the fine lees before clarification and bottling. Thanks to state-of-the-art technology and expert winemaking, only a minimum level of sulphites are used in production, well below European COAM standards.

MATURATION IN STEEL TANKS: 3 months

TECHNICAL ANALYSIS

Alcohol: 12.5% vol.

Acidity: 5.5 g/l

pH: 3.40

SENSORY PROFILE

Chardonnay is probably the world's most adaptable and versatile grape. Its ability to flourish in a range of climates and the various winemaking styles in which it is produced make it a variety that can deservedly be defined as "special." Its different styles are the result of the various latitudes in which it is grown or of the vinification methods with which it is produced.

The style of our Chardonnay, thoroughly Venetian, privileges the ability to hold and notable ease of drinking that are the hallmarks of the wines classic to our area. The appearance is a pronounced but not dense straw yellow, while the nose immediately exhibits characteristics classic to the grape: a hint of banana, over a background of apple and fragrant just-baked bread, fragrances that return faithfully on the finish. The wine expands on entry in the mouth to reveal a body that evinces good weight but seems at the same time fairly light and delicate. A smooth roundedness serves as a nice foil to its vibrant acidity and good alcohol, and contributes significantly to make the wine remarkably pleasurable and satisfying, straightforward and linear, but by no means banal. Quite the contrary. It pairs with a wide range of dishes, from fish and vegetable antipasti, low-fat and lighter-style salumi, and medium-aged cheeses to sauced poultry and veal. And of course it is delightful by itself, a pre-dinner treat after a day of hard work.

ON THE WINE LIST: Chardonnay Marca Trevigiana IGP – Feudi di Collalto



FEUDI DI COLLALTO

