



# Chardonnay frizzante

The Chardonnay comes from the French regions of Bourgogne and Champagne. Its spread occurred first in Tre Venezie and then in the other regions, especially in Lombardia and in the area of Brescia and Franciacorta.

## Dati analitici

**Alcohol content:** 11,20% vol

**Reducing sugars:** 13,50 g/l

**Fixed acidity:** 5,70 g/l

**Ph:** 3,23

**Total sulfur:** 140 mg/l

## Grappolo

Small (longer and larger than Pinot bianco), cylindrical with one or two wings, compact. Spherical and small berry of color yellow that becomes amber when is ripe. Pruinose skin and more resistant than Pinot Bianco, dissolved pulp, sweet, simple flavor and citrine.

**VINEYARDS:** Ha 0,30

**VINESTOCKS PER HECTARE:** 2860 vines

**YEAR OF PLANTING:** 2008

**TRAINING SYSTEM:** sylvoz

**SOIL TYPE:** clayey of medium consistency

**VINTAGE:** mechanical harvest

**VINIFICATION:** de-stemming and soft pressing, static sedimentation at 11° C for a night, Racking and fermentation with selected yeasts at a temperature of 18° C in stainless steel fermenters for approximately 15 days. Cooling at 12° C, pouring off and clarification of excess protein, resting until the time of filtration with tangential filter during the month of November. Stabilization 10 days at 0 ° C

**BOTTLED:** at Cantine Introvigne (TV), the second fermentation in autoclave for approx. 15 days.

## Il Vino

Alcohol content and fixed acidity on average high. Light and sparkling, fine and elegant, harmonious body. Scent reminiscent of the golden delicious apple and the fresh bread crust.

Inviting, discrete and fine taste with hints of apple, honey and acacia

## Accostamenti Gastronomici

aperitif wine, can be served with appetizers, soups, broths, fish dishes, dishes with eggs. Serving temperature: 10 °C

