



CHARDONNAY

TECHNICAL SHEET

Category	Chardonnay Vino Bianco Italia
Grape variety	Chardonnay
Alcoholic strenght	12% vol
Residual sugar	4 g/l
Serving temperature	8-10°C
Kind of bottle	Bordeaux 0,75 l
Winemaking	Soft wine press and fermentation made with selected yeasts in steel tank at a temperature of 16-18° C. This is the best way to save flavour and aroma. The process ends with a little clarification and a final filtration

SENSORY ANALYSIS

Colour	Brillant straw yellow
Fragrance	Ripe fruit with flavour of rose petals
Taste	Delicate, fruity lightly aromatic
Gastronomic suggestions	Appetizers, fish dishes and fresh cheese



BORGOFULVIA