

## ANIMAFRANCA

CHARDONNAY

IGT delle Venezie Chardonnay White Wine

13 % Vol

12 °C

*We wanted to capture and enhance the special features of our terroir in the most widely planted white grape variety in the world. Fruity and intense, it reflects our winemaking tradition.*



Chardonnay Clone R8. It is usually used to craft sparkling wine because it adds fineness and freshness.



Ponte di Piave, via Mazzariol.



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Pre-blossoming and pre-ripening leaf thinning treatments are carried out. We perform minimal hedging.



Part of the grapes are picked by a harvester machine, part by hand in order to work in batches and carefully select the best grapes.



Maceration on the skins at 10 °C for at least 5 hours. Gentle hand stirring at 10 °C for 3 days. Fermentation in stainless steel at 17°C. Regular batonnage in stainless steel until December.



This wine has a straw-yellow colour, an unmistakable aroma of tropical fruit, pleasantly dominated by pineapple. In the mouth it is elegant and gracefully contoured with an aromatic finish that echoes the nose.



Ideal when matched with first course dishes and delicate meat dishes.