



TENUTE TOMASELLA

Emozioni in un sorso



CHARDONNAY Trevenezie IGT

Grape variety	Chardonnay 100%
Yield	13.000 Kg/He.
Training system	Guyot.
Harvest	manual with grape selection.
Vinification	white wine vinification with soft pressure; fermentation at controlled temperature of 16°C to enhance its characteristics. Complete malolactic fermentation
Refinement	5 months in steel vats on the fine yeasts followed by 2 months of bottle ageing.
Alcohol content	12,5 % vol.
Colour	yellow straw colour.
Bouquet	flowery, fine, persistent, its minerality recalls to the terroir. Recollections of cantaloupe, citrus fruits and apple-pie.
Taste	harmonic, fresh, with a marked minerality and hints of acacia honey.
Accompaniment	excellent with light first courses, risotto, white meats and hoven-baked fish.
Serving	best served at temperature of 10-12°C.
Storage / Ageing	peak of bottle maturation is around 1 year; keeps its quality for up to 3 years.

AWARDS

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