

Chardonnay

2020

Denomination: IGP TreVenezie
Location: Friuli Venezia Giulia, province of Pordenone
Grapes: 100% Chardonnay

Territory

Area of Production: Villaraccolta Vineyard, Pasiano di Pordenone
Altitude: 8 m a.s.l.
Exposure: North-South
Soil: Sandy-clay with sea shells
Training System: Guyot
Density: 4600 vines/ha
Defense: Conventional

Technical Data

Harvest: Mechanical harvest in the first decade of September
Vinification: After destemming and soft crush pressing, fermentation is carried on in stainless steel tanks at 14°C for 30 days.
Ageing: In stainless steel tanks with frequent *bâtonnage*.
Alcohol: 13,5% vol
Total Acidity: 6,7 g/L

Tasting Notes

Colour: Straw yellow.
Flavours: Delicate Acacia flower *bouquet*, with clear aroma of tropical fruits.
Taste: Soft, medium bodied, with ananas and peach aftertaste.
Pairing: It suits different pairings, such as raw dish and fried fish. Good with white meat and innovative fusion recipes.
Temperature of Service: 8-10°C
Bottle Format: 0,75 L

Vintage Characteristics

2020 vintage was characterised by a mild spring, followed by a sunny summer with good thermal gaps that guaranteed the grapes' high quality on harvest, during the first decade of September.



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