



# MARCUZZO VINI



## CHARDONNAY FRIZZANTE

Sparkling wine obtained by natural fermentation, has a pale straw yellow color with greenish reflections. The floral, fresh and fruity notes recall exotic and Mediterranean sensations.

**Type of product:** Sparkling white wine

**Alcohol:** 11.5% Vol.

**Production area:** Province of Treviso (Veneto)

**Varietal:** Chardonnay i.g.t. Veneto

### **Agronomic characteristics:**

The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare.

The fertilization is organic, integrated with phytosanitary defense.

### **Production process:**

The harvested and destemmed grapes are placed in a tank with a controlled temperature of 10-12 ° C, after 4-6 hours the grape must is separated from the skins, the skins are then softly pressed and the grape must starts its fermentation in stainless steel tanks with a controlled temperature of 18 ° C. Finished the fermentation the decanted wine rests in a tank for about 2 months. After this period the wine is ready to be put on the market or bottled.

**Food Pairing:** A lovely aperitif also great with lean appetizers, soups, white meats, fish and soft cheeses.

**Serving temperature:** 12 ° C

