

CHARDONNAY GARDA DOC

2025 | White Wine



Case Size: 6

Straw yellow in colour with greenish highlights. An elegant wine with delicate flowery and fruity notes with light hazelnut aromas. Dry, fresh on the palate with excellent structure and body. Balanced and delicate.

Vinification:

The Chardonnay grapes are cultivated in the picturesque Southern shores of Lake Garda in Peschiera del Garda. Hand harvested in the first 10 days of September, on arrival at the winery the grapes are fermented for 15-20 days in stainless steel tanks controlled temperatures of 16-18°C. The wine is then aged for 4-5 months in stainless steel tanks then for a further 2-3 months in the bottle before release.



Italy, Veneto

S. Cristina

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Grape Varieties: Chardonnay

Classification: DOC | **ABV:** 13% | **Closure:** Natural Cork