

V VIAGGIO

CHARDONNAY IGT DELLE VENEZIE 2015



HISTORY

Chardonnay was introduced into the “Tre Venezie” area of Italy at the end of the last century and have enjoyed great success from the standpoint of quality. In fact, the varietal has adapted so well to its new environment that the Trentino-Alto Adige and Friuli-Venezia Giulia regions are considered to be the finest areas in Italy for production of this wine.

REGION

Trento, Italy

VARIETAL

100% Chardonnay

VINEYARDS

Areas of Adige Valley and Vallagarina Valley

WINEMAKING

The grapes are harvested manually beginning in the first days of September and are then pressed very softly using pneumatic plungers. After cooling, the must is fermented at 20°C in stainless steel tanks, and the young wine is then refined in stainless steel for 3 months at relatively low temperatures to accentuate the flowery, fruity characteristics that are typical of the varietal.

VINTAGE

2015 was a year that will be remembered in the Trentino and Lombardy Regions as one of the warmest and driest ever. Perfect weather and extremely high temperatures persisted during the entire Summer, and the average temperature in July was 3°C higher than recorded over the previous ten years.

Our growers once more demonstrated their professional skill in carefully nurturing the vines during the preliminary period (leaf removal, thinning of the shoots and bunches), which was fundamental to the production of grapes of the highest quality.

The harvest began on the 16th of August with Pinot Grigio grapes in the early-ripening areas on the valley floor, and continued until the 10th of October when the later-ripening red grape varieties (Cabernet Sauvignon) were picked.

Overall, this year’s grape harvest was of excellent quality. In particular, all varieties of red grapes benefited from the warm, dry summer and ripened to perfect maturity.

TASTING NOTES

This wine has a straw yellow color with slightly greenish highlights and an extremely fresh, fruity bouquet that recalls Golden Delicious apples. Its dry, fresh, balanced flavor with a pleasantly tart accent.

TECHNICAL INFORMATION

Total Acidity: 5.5 g/l

Residual Sugar: 4 g/l

Alcohol: 12%