

DECANAL WAS CREATED TO OFFER WINES WHICH ARE MODERN, VERSATILE AND TOTALLY APPROACHABLE.

MADE FROM BOTH INDIGENOUS ITALIAN AND INTERNATIONAL GRAPE VARIETIES, DECANAL WINES REFLECT THE CHARACTERISTICS OF THEIR REGION OF ORIGIN.

CHARDONNAY TREVENEZIE IGT

Grapes:

100% Chardonnay.

Harvest:

The grapes are carefully picked by hand in mid-September. This Chardonnay produces the ripest grapes, which are hand picked, gently pressed and vinified to obtain the perfect balance of fresh fruit and acidity.

Vinification:

The grapes are de-stemmed and very gently soft pressed in a pneumatic press. The juice is chilled to allow a natural separation of sediment, after which selected yeasts are added to initiate fermentation.

Fermentation:

Fermentation takes place off the skins in temperature controlled conditions not exceeding 18-22 °C in stainless steel for approximately 7-9 days.

Tasting notes:

Decanal Chardonnay is made from carefully selected grapes grown in South-West facing vineyards, whose well-drained soil is rich in minerals. The wine is a beautiful, pure expression of Chardonnay fruit; completely un-oaked, the flavours of apple and pear really shine through. This wine is dry, elegant and lush, with a profound bouquet, complex palate and long, harmonious finish. Serve chilled with light pasta dishes and seafood.

