



COLLEZIONE MAIOLICA



## CHARDONNAY - VENETO I.G.T.

Our Maiolica-line celebrates the essence of the Venetian art of winemaking: a fresh, crispy, easy-sipping glass of our best local tradition. Both wine and art are deeply rooted in our region. We chose the majolica - a decorated plate typical of the Venetian artistic handcraft - to celebrate the profound connection between winemaking and the artistic craftsmanship: the meticulous painting of the Majolica reminds of the gentle attentions towards the vines of the farmer. Like any artist, we - the Cavazza Family - are steadily setting higher standards in our job; year after year, harvest after harvest, we strive to produce the best artwork. And we are proud to offer you our piece of art: your daily glass of Venetian wine.

### TECHNICAL INFORMATION

<b>AREA OF ORIGIN</b>	At the foot of Colli Berici Hills, in the province of Vicenza, Veneto Region.
<b>SOIL TYPE</b>	Sandy red clay with rich texture, basaltic
<b>VARIETAL</b>	Chardonnay
<b>TRAINING SYSTEM</b>	Guyot
<b>HARVEST PERIOD</b>	Second half of September
<b>WINE MAKING</b>	Off skins (in white)  Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 18° C max/64.4 F

### ANALYTICAL CHARACTERISTICS

<b>ALCOHOL</b>	12,0% Vol.
<b>RESIDUAL SUGAR</b>	4,20 g/l
<b>TOTAL ACIDITY</b>	5,80 g/l

### ORGANOLEPTIC PROPERTIES

<b>COLOR</b>	Straw yellow in color tending towards golden-yellow
<b>BOUQUET</b>	Elegant, presenting harmonious, pleasantly fruity aroma with overtones of apple, banana and tropical fruit.
<b>TASTE</b>	Well-balanced, tangy and intensely aromatic on the palate, fresh and velvety-soft. Crisp and dry medium body wine.
<b>SERVING TEMP.</b>	8-10° C/46.4-50° F
<b>SERVING SUGG.</b>	A fine aperitif or suitable with light appetizer, enhanced when served with asparagus risottos, low-fat seafood, fresh shellfish and creamy vegetable purées. Good with poultry, white meat and green cheese omelets.
<b>CLOSURE</b>	Screw-cap
<b>PERFECT FOR</b>	A joyful family lunch