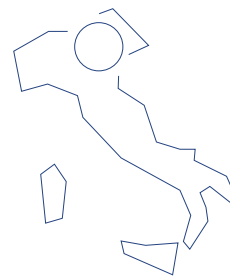


CHARDONNAY VENETO IGT

COLLEZIONE
MAIOLICA

CAVAZZA

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.



TECH INFO	AREA OF ORIGIN At the foot of Colli Berici Hills, in the province of Vicenza, Veneto Region.	HARVEST PERIOD Second half of September
	SOIL TYPE Sandy red clay with rich texture, basaltic	WINE MAKING Off skins (in white)
	VARIETAL Chardonnay	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
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ALCOHOL 12,0% Vol.	ORGANOLEPTIC PROPERTIES	COLOR Straw yellow in color tending towards golden-yellow
	RESIDUAL SUGAR 4,20 g/l		BOUQUET Elegant, presenting harmonious, pleasantly fruity aroma with over- tones of apple, banana and tropical fruit.
	TOTAL ACIDITY 5,80 g/l		TASTE Well-balanced, tangy and intensely aromatic on the palate, fresh and velvety-soft. Crisp and dry medium body wine.
			SERVING TEMP. 8-10° C/46.4-50° F
			SERVING SUGG. 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 poul- try, white meat and green cheese omelets.
			CLOSURE Screw-cap
			PERFECT FOR A joyful family lunch

