



GIUSTI WINE

CHARDONNAY TREVENEZIE IGT "DEI CARNI"



This estate originally, was an ancient bed of the Piave River, in fact it is characterized by gravel and pebbles. This type of soil gives a lot of freshness in the wines, making it ideal in the production of our whites. The Tower of Giusti Wine, is located in the middle of Rolando estate, from where you can see all the greatness of the surrounding estate, which overlooks Montello.

Grape variety: Chardonnay

Estate: Rolando

Soil: Medium-textured soil with presence of gravel

Training system: Sylvoz

Density: around 3,500 per hectare

Vinification: White vinification. Primary fermentation takes place at controlled temperature by selected yeasts. The post-fermentation wine is kept for three months in contact with the fermentation yeast and shaken periodically until preparation for bottling

Alcohol: % vol. 12,00 ± 0,50

Total acidity g/l: 6,00 ± 0,50

Sugar g/l: less than 1

Profilo sensoriale

The color is straw yellow with luminous reflections. The bouquet is intense, fruity and floral with typical notes of banana and pear. In the mouth it has a fresh taste with excellent structure, and is full and enveloping on the palate.

Pairings: Excellent paired with lean appetizers, soups, herb risottos and fish dishes.

Serving temp: 8 - 10°C.