



Chardonnay IGT Marca Trevigiana

One of the most cultivated international vines. It presents typical characteristics of freshness and ease of drinking that distinguishes all IGT LE RUGHE wines. It adapts easily to different climate conditions and vinification techniques, keeping its recognizable features. At the same time it expresses even the characteristics of the terroir.

PRODUCTION SITE:
Hilly terrain area in Treviso

GRAPES: Chardonnay

GROWING METHOD:
Cordone Speronato (G.D.C.)

HARVEST PERIOD: End of August,
first days of September

GRAPE YIELD:
155 quintals per hectare

TECHNOLOGY: Off skins by
gentle pressing with a light cold
maceration

FINING:
Minimum 180 days in steel tanks

ALCOHOL LEVEL: 12,5 % vol

RESIDUAL SUGAR: No residual sugar

TOTAL ACIDITY: 5,4 g/l

CELLARING: Store bottles upright in
a dry and cool place

SERVING TEMPERATURE: 6 - 8 °C

SCENT: Notes of “golden delicious”
apple and notes of honey

TASTING NOTES: Balanced and
persistent taste, dry and lively

FOOD COMBINATION:
Excellent with “risotto Gò” recipe

leRughe