

IL PORTONE



APPELLATION

CHARDONNAY

BARCODE

634682000661

PRODUCTION REGION

Italy

VINIFICATION

After harvesting at the beginning of September, Chardonnay grapes are crushed, cooled and subjected to a rapid maceration on the skins for 10 hours at 14°C in order to extract all primary aromas. Once skins have been removed, the must is cleaned and fermented at a controlled temperature of 17° C for 14 days, using selected yeasts. After alcoholic fermentation process is complete the wine is racked. This Chardonnay is kept in steel containers on its own yeasts until the final filtering process prior to bottling.

TASTING NOTES

This marvellous, straw-yellow coloured white wine, obtained from the finest grapes of the same varietal in the Veneto, is characterised by a sophisticated lustre and a pleasantly-fresh flavour enhanced by soft notes of tropical fruit and melon, guaranteed to appeal to even the most demanding of wine experts.

FOOD AND WINE PAIRING

The ideal accompaniment for all types of fish dishes. Also excellent with young-ish cheeses and traditional Mediterranean-style first courses.

SERVING TEMPERATURE

12 C°

ALCOHOL CONTENT % VOL

12

RESIDUAL SUGAR LEVEL % VOL

0,6

TOTAL ACIDITY gr/lt

5,6

So2

128

BOTTLE TYPE

Bordeaux Gold Leaf

BOTTLES per CASE

12

CASES per LAYER

16

CASES per PAL

80

“Technical information is for guidance only and is not binding”

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