



TORRE PIEVE CHARDONNAY

By employing high-density, low-yield methods and precise winemaking techniques, a Chardonnay of great character is produced, fully expressing the elegance and minerality potential of the terroir of the Illasi Valley. A single-vineyard Chardonnay with great elegance and complexity, obtained from three different clones. The wine is partly made with fermentation and aging in French oak *barriques*.

Pale yellow in color, crystal-clear with a tint of green. Intense bouquet, typical of Chardonnay, and an aroma of fresh fruit. Subtle vanilla scents fading into exotic perfumes of pineapple, banana, and citrus and then finishing with hazel-nuts and melted butter. The wine denotes an excellent and elegant refined structure and is well-balanced between acidity and sapidity.

APPELLATION
Chardonnay Veronese
Indicazione Geografia Tipica

VARIETAL COMPOSITION
Chardonnay 100%

SOIL COMPOSITION
Illasi Valley floor area with soils of alluvial origin composed of layers of limestone-rich clay in the deepest layers and river stones, the result of fluvial deposits.

HARVEST PERIOD
Mid-September

VINE TRAINING
Spur-pruned cordon-trained, 9100 vines/ha

ALCOHOL
CONTENT
14%

SERVING
TEMPERATURE
12°-13°C

PAIRINGS
*Risotto. Fish based main courses. Pork & flavored meats.
Slow-cooked hare and rabbit. Pheasant. Surf and turf.*

