

**20**  
**VENTITERRE**



## Chardonnay



### GRAPES

100% Chardonnay



### ALCOHOL LEVEL

12% vol



### BOTTLE SIZE

750 ml

### VINIFICATION AND AGEING

The grapes undergo a soft, delicate pressing. This is followed by 24 hours maceration at 5°C (41°F) of the must on the skins in order to extract the aromatic substances. Fermentation is carried out at controlled temperatures of 18° - 20° C. (64° - 68° F.), followed by maturation on the wine's own natural lees.

### COLOUR

Pale straw-yellow with greenish reflections.

### BOUQUET

Intense yet refined, with fresh hints of peach and pineapple.

### FLAVOUR

Attractively fresh and elegant and enchantingly harmonious.

### SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

### FOOD MATCHES

A pleasant light aperitif, it matches well with appetizers, especially if fish-based or vol-au-vents. Excellent also with delicately flavoured pasta or rice dishes.