



Venezia Giulia I.G.T.
CHARDONNAY



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Chardonnay

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION Mild pressing with separation of free-run must,
temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 13% by vol.

TYPICAL CHARACTERISTICS Very fine and elegant wine reminiscent
of apple and acacia honey. The taste is velvety and smooth

PAIRINGS Excellent as an aperitif and between meals, it pairs well
with soups, risottos and fish dishes

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869490014

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491509

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

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