



Campo Praia Pinot Chardonnay

- Cultivation area:** Veneto region, province of Verona, moraine hills on the east of the hinterland of Lake Garda.
- Soil type:** Moraine origin, clay soil rich in carbonates.
- Winemaking:** Hand harvest at the end of August and beginning of September. It macerates for 24 hours into the closed tank saturated with nitrogen. The fermentation takes place in the initial temperature of 12°C for 4-5 days, then it is increased till 18°C.
- Refinements:** The second fermentation into an autoclave with “surli” maturation for 60-70 days.
- Colour:** Strong straw yellow, while aging appear golden notes.
- Bouquet:** Fresh aromas, fruity slightly spicy, stand out aromas of bread crust.
- Taste:** Full-bodied, gently dry, very lively and sapid, persistently sparkling.
- Manintenance:** This fine wine maintains its characteristics for more than 5 years; it should be stored in a cool (18-19°C) and low light place.

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Ideal with appetizers, pasta, fish, white meat and slightly greasy red meat dishes, dry sweets.



13,00 % Vol



Serve at 6 - 8 °C



Pinot White
Chardonnay