



COLLE ARGENTO

Vel Chardonnay IGT delle Venezie



Denomination IGT delle Venezie

Varietal 100% Chardonnay

Harvesting Only by hand, beginning - mid of September

Wine-making Grapes are carefully selected by hand and placed into 20 kg bins to ensure proper and safe delivery to the winery, where they rest in a temperature and humidity controlled room for 48 hours. Grapes are whole cluster pressed cold directly to barrel for a slow and natural fermentation. Barrels are stirred to suspend lees during malolactic fermentation to enrich the texture of our Chardonnay.

Ageing 12 months in 50% new and 50% two to three year-old French oak tonneaux.

Soil Mix of Clay and sand and Limestone

Alcohol by Volume 13.5%

Bottle Formats 750ml,

Tasting Notes Bright and golden straw yellow in color. Silky flavors of warm spice toasted hazelnut and sweet vanilla across the palate. Round and rich texture with a firm, bright acidity that frames a long lingering finish.