

BLACK LABEL CHARDONNAY TREVENEZIE IGT

BLACK LABEL

The Black Label Collection expresses the winemaking tradition of Verona through its wines, reinterpreted with the winery's distinctive and innovative style.

WINEMAKING

Soft pressing without maceration, slow fermentation at low temperature (14-16 C°) and then 40% of the blend ends the alcoholic fermentation in first passage wood barrles.

TASTING NOTES

This wine displays fruity notes, vanilla and hazelnut hints on the nose. Fresh and well-structured with a dry and long finish.

GRAPES/BLEND

Chardonnay 100%

ALCOHOL BY VOLUME

13 %

RESIDUAL SUGAR

2.7 g/l

РΗ

3.08

TOTAL ACIDITY

5.52 g/l

