



ARCANO CHARDONNAY VENETO

Vintage : 2004

Vineyard Location : Pre-hill zones of Central and South Veneto

Grape Variety : 100% Chardonnay

Vinification : The must is separated from skins immediately and, after soft pressing, it is left on fermentation at a controlled temperature of 18° - 20° C. in stainless steel vats.

Characteristics :

Brilliant straw yellow colour.

Intense, ample and persistent bouquet of fresh fruit and flowers.

The taste is delicate, with a dry style, crisp and pleasant well balanced by aromas of fruit like peach and tropical fruits (especially banana).

It shows a nice texture and a fresh elegant finish.

Food matching advice:

It is excellent with any fish especially grilled and roasted, but it goes well also with White Risotto and delicate white meat dishes.

