

## Ca' D'Archi Pinot Bianco - Chardonnay Venezia DOC

GRAPES:	Pinot Bianco - Chardonnay
PRODUCTION ZONE:	Eastern part of the province of Venice
ELEVATION:	Low-lying plains
SOIL TYPE:	Fluvial and alluvial in origin, clay
TRAINING SYSTEM:	Sylvoz and guyot
PLANT DENSITY:	3,000 - 5,000 plants per hectare
HARVEST TIME:	Mid September
ALCOHOL VOLUME:	12,5 % vol.
SERVING TEMP.:	8 - 10 °C
RECOMMENDED	Medium-sized tulip with narrow rim
AGEING POTENTIAL:	2 - 3 years
BOTTLES PER CASE:	6 - 12
FORMAT (CL):	75 - 37.5

### TECHNICAL NOTES

The grapes are harvested when fully ripe and each variety vinified separately. The musts are then left to ferment for around 10 to 12 days at 18-20°C with the help of selected yeasts. After a period of resting on the lees the wine is assembled and then bottled.

### TASTING NOTE

The bright straw colour is the perfect introduction to fine, intense scents of crisp fruit, with distinct notes of pear and green apple. Vibrant on the palate with a freshness which gives the wine its rhythm and a savouriness which invigorates the fragrant finish full of aromatic hints of white-fleshed fruit.

### FOOD PAIRINGS

An excellent aperitif, it is also a great match for vegetarian or fish starters, as well as pasta and noodle dishes, including those served with hot and spicy sauces.

Ca' D'Archi Pinot Bianco - Chardonnay

