CHARDONNAY

I.G.T. VENEZIA GIULIA

Classic White Wines

dal 1888, Viticoltori

VITTORINO

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BACCICHETTO

CHARDONNAY

Area of origin Vineyards in Precenicco (Udine)
Soil type Clay soil
Grape varietal 100% Chardonnay
Training system Sylvoz, 3700 vines/ha
Vinification Pressed gently, first-pressing must, fermentation at a
controlled temperature 65 °F (18 °C)
Ageing Maturation in stainless steel tanks
Alcohol content 13% alc./vol.
Characteristics A very refined and elegant wine, with scents of apple and acacia honey with a mellow and velvety taste
Pairing Excellent as an aperitif or with meals. Perfect with soups, risotto and fish dishes

Serving temperature Serve at 46–50 °F (8–10 °C)

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EAN code: 8032869490014 Packaged in 6-bottle packs



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