

VILLA CERRINA
ITALIA



Chardonnay - Pinot Grigio



APPELLATION

Delle Venezie IGT



AREA

Delle Venezie
(North Eastern Italy)



GRAPES

60% Chardonnay
40% Pinot Grigio



ALCOHOL LEVEL

12% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes undergo a soft, delicate pressing. This is followed by 24 hour maceration at 5° C. (41° F.) of the must on the skins in order to extract the aromatic substances. Fermentation is carried out at controlled temperatures of 18° - 20° C. (64° - 68° F.), followed by maturation on the wine's own natural lees.

COLOUR

Intense straw yellow with lively greenish hints.

BOUQUET

Deliciously intense with beautiful aromas of peach, grapefruit and lime skin.

FLAVOUR

Flavourful with hints of exotic fruit and an attractive fruity character sustained by a lovely bright freshness.

SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

FOOD MATCHES

It combines particularly well with delicate appetizers, pasta courses with light sauces and white meats. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.