

Ferrata Chardonnay



Location of vineyard:

Ferrata estate in Breganze

Exposure and type of land:

volcanic and tuffaceous soil

Grape variety:

100% Chardonnay

Vine layout:

cold maceration for two days and soft pressing completely with no oxidation

Aging:

fermentation in new French oak barrels and laying on the yeast in barrels for five months

Color:

clear intense lemon in color, with goldish notes

On the nose:

pronounced notes of ripe tree fruit followed by hints of butter, almond, vanilla and light toasted wood

In the mouth:

voluptuously rich and full on the palate with flavours that continue to unfold well into the finish.

It is perfect with more substantial first course, including soups, flavourful fish, poultry or grilled pork loin. You can “forget it” in your cellar for ten years at least!