



RAMUSCELLO

PRODUTTORI DAL 1959

Venezia Giulia Indicazione Geografica Tipica CHARDONNAY

Chardonnay is one of the most popular white berry varieties in the world, a synthesis of opulence and elegance.

COLOUR

Intense straw yellow.

SCENT

Releases a vast range of delicate but lingering aromas; buttery scents, hints of apple, acacia blossom and freshly baked bread crust.

FLAVOUR

Fresh, mineral and sapid on the palate.

SERVING SUGGESTIONS

Its soft, well-balanced flavour makes it ideal with fish appetisers and main dishes, but also with white meat and medium hard cheese.

VARIETY

Pure Chardonnay.

SERVICE

Serve at 14°C in long-stemmed, wide-mouthed wine glasses.

PRODUCTION AREA

The vineyards are located in the heart of the Grave, on flat, pebbly soil.

VINIFICATION

Separation of must from skins through soft pressing. Fermentation on selected yeasts, at controlled temperature. After fermentation, the wine is decanted a number of times and then stands in stainless steel tanks to mature.

ALCOHOL

12% vol.