



Adelino Collovini
dal 1948

Denomination

Chardonnay D.O.C. Venezia

Grape

Chardonnay 100%

Colour

Straw-yellow

Bouquet

Delicate bouquet of crusts of fresh bread

Taste

Dry, velvety and justly acidic

Vinification

Soft pressing of grapes. Short maceration.
Fermentation at 18°

Refining

In inox steel and in bottled

Temperature

Serve at 8° - 10°

Gastronomic matches

Light hors d'œuvres, vegetables and fish risottos

Alcoholic degree

12.50°

CHARDONNAY

Harmonious wine, pale straw-yellow, a delicate bouquet of crusts of fresh bread. It has dry taste, pleasant sharpness, velvety and justly acidic. Ideal with light hors d'oeuvres, vegetable and fish risottos.

