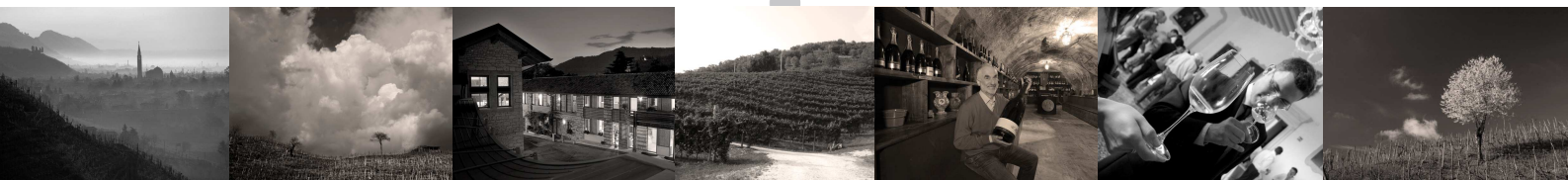


BORTOLOTTI

VALDOBBIADENE



CHARDONNAY

VSQ
BRUT

PRODUCTION AREA

Grape variety: 100% Chardonnay from the South-Eastern area of the commune of Trento (Villazzano and Meano)

Terroir: clay and calcareous soils, West exposed

Altitude: 200 - 250 m.a.s.l.

Growing method and yield: pergola trentina semplice with an average yield of 12 ton/ha

Period of harvest: generally between the 15th of August and the 10th of September

CHEMICAL CHARACTERISTICS

Alcohol: 12,5 % Residual sugar: 10 gr/l Acidity: 6,30 gr/l

CHARACTERISTICS

Fine at nose with hints of ripe fruits. Pleasantly dry flavour, balanced acidity and body with a final aromatic note

PAIRING

Fragrant aperitif or tasting wine, it pairs with delicate starters and becomes actor in important buffet

SERVING TEMPERATURE

between 8° e 10°C

HOW TO INDICATE ON A WINE LIST

Chardonnay Brut - Bortolotti



ENJOY LISTENING

Let It Be - The Beatles