



VILLA MEDICI

Chardonnay

GARDA DOC

Evening freshness among our hills



PROFILE

Our 100% Chardonnay is for those who love fruity, delicate flavours. It is a very versatile wine with a genuine, fresh flavour that fully exalts the taste of the dishes, but without overdoing it.

OPPORTUNITIES FOR ENJOYMENT

Great as an aperitif, it is excellent when paired with fish and seafood dishes lightly flavoured with extra-virgin olive oil. We love it with sushi.

VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

110 q/ha

HARVESTING PERIOD

Late August/September


VINIFICATION AND AGEING

Collection of grapes in small containers. Destemming and crushing. Gentle pressing with nitrogen saturation. Fermentation in steel tanks at a controlled temperature of 18°C for about 20 days.

TASTING NOTES

 Intense straw yellow with green reflections

 Slightly aromatic, floral, with notes of fresh fruit

 Harmonious, slightly aromatic, young



100% Chardonnay



Serving temperature: 6° - 8° C



12,5 % vol

Azienda Agricola Villa Medici di Caprara Luigi
Via Campagnol, 9 - 37066 Sommacampagna
VERONA — ITALY