



ACCORDI Bianco

Veneto

Indicazione Geografica Tipica

Production area:	Giavera del Montello in region of Veneto - Italy
Varietals:	Chardonnay — Incrocio Manzoni - Tai (Tocai)
Training system:	Sylvoz
Plants density:	3,20 x 2,50 - 2500 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	9000 - 13000 Kg/Ha
Harvest time:	First ten days of September
Vinification:	After natural sedimentation this wine is fermented between 18-20°C. Kept in steel tanks for two/three months before bottling
Colour:	Straw yellow
Bouquet:	Fresh and fragrant with fruity aromas, elegant and very bright
Taste:	Attractive and delightful palate with good acidity
Serving suggestions:	Hors-d'oeuvres, delicate pasta or rice dishes, seafood and white meat
Best served at:	8° - 10°C.
Alcohol:	12 % vol.
Sugar:	7 g./lt.
Total acidity:	5,8 g./lt.

