

Garda

CHARDONNAY D.O.C.

Variety: 100% Chardonnay.

Production zone: Garda; old vineyard of property planted in 1987 with personally selected vines. Cattani estate located in the south part of Lake Garda. Sits at 170 m above sea level.

Soil: Gravelly medium dough.

Harvest: Late, manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 80 q/Ha of grapes.

Harvest time: First decade of September.

Vinification: Destemmed and pressed. Allowed to settle for 12 days. Drawn off and fermented at a controlled temperature between 15-16°C for about 15 days in stainless steel tanks.

Maturation: Kept in stainless steel tank for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged again for another 3/4 months. Kept in the bottle for 2/3 months before release.

Bottling: First decade of April.

Top: Natural cork.

Sensory characteristics: Vivid yellow color, gold, tropical nose of citrus, grapefruit, banana and sweet oak. Fat, powerful and fresh with a long after-taste.

Serving temperature: 13° C.

Average life of Wine: Wine with good aging. Fabulous even after 7 years.

Food matches: Given its substantial structure, this wine pairs particularly well with range of dishes, from chicken galatine, seafood antipasti, crustacean first courses, soups (like cream of mushroom, potatoes and leeks), salads or cold dishes featuring with meat. Excellent with fish.

Analytical data:

Alcohol: 13,5% vol.

Total acidity: 5,9 g/l.

Ph: 3,25.

Net dry extract: 22 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

