

# GARDA D.O.C. CHARDONNAY

**Variety:** 100% Chardonnay.

**Production zone:** Garda; old property vineyard 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. Follows static clarification for 1/2 days.

**Maturation:** Kept for about 18 months in Barriques made of oak from Allier of 225 l capacity. Kept in bottle for another 12 months before release.

**Bottling:** First decade of April.

**Top:** Natural cork.

**Sensory characteristics:** Vivid yellow color, it has a smell of tropical citrus fruits, 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 a wide 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

