



CHARDONNAY
VIGNETI DELLE DOLOMITI IGP
MERIGGIO
AGED IN WOOD
Marco Donati

PRODUCTION AREA

Made from Chardonnay grapes cultivated on the Sardagna Estate's sunny hills located at the slopes of Monte Bondone. The particular altitude and orographic position of the vineyards allows an important thermal shock to take place from day to night which has an important role in developing the wine's bouquet

GRAPES

CHARDONNAY 100%

WINEMAKING TECHNIQUE

After lightly crushing the grapes, fermentation takes place at a controlled temperature in steel tanks. The wine is then aged in oak barriques for nearly a year until bottling

TASTING NOTES

COLOUR: straw yellow, leaning to golden

NOSE: golden apple and pear fruit, pleasant, delicate and characteristic

PALATE: dry, sapid, with a balanced structure and nice roundness. The wood aging helps provide body, structure, and pleasantness to the wine

ALCOHOL: 13%

SERVING TEMPERATURE

10° C

FOOD PAIRINGS

eggs, prosciutto, starters and first courses

CONSERVATION AND AGING

Thanks to the wood aging the wine has a nice roundness and structure and can be aged for many years