

San Martino



dal 1918



Chardonnay I.G.T.

GRAPE VARIETY: Chardonnay 100%
AREA OF PRODUCTION: Veneto
HARVEST: september - october
YIELD PER HECTAR: 150 q.l.s
VINIFICATION: white vinification in steel vats
at controlled temperature
ALCOHOL CONTENT: 12% vol.
TOTAL ACIDITY: 5%
RESIDUAL SUGAR: 9 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR light straw yellow, with light gold nuances.

BOUQUET nicely sweet and appealing with notes of tropical fruits.

TASTE fresh, savory and persistent.
Harmonic and soft aftertaste.

BEST SERVED WITH

Ideal as aperitif, it is excellent also with fish and light main dishes.

Serving temperature: 10-12 C°

vinicola
s.a.s. 

VINICOLA CACCARO SAS

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