

*San Martino*



*dal 1918*



## **Chardonnay Frizzante**

GRAPE VARIETY: Chardonnay 100%  
AREA OF PRODUCTION: Veneto  
HARVEST: september  
YIELD PER HECTAR: 150 q.l.s  
VINIFICATION: white vinification in steel vats  
at controlled temperature  
ALCOHOL CONTENT: 11% vol.  
TOTAL ACIDITY: 5%  
RESIDUAL SUGAR: 9 g/l

### ORGANOLEPTIC CHARACTERISTICS

COLOUR light straw yellow, bright and brilliant.

BOUQUET full, elegant and fruity.

TASTE well-balanced and fragrant.

### BEST SERVED WITH

Good with starters, vegetable soups light main dishes, fishes. Slightly sparkling, is excellent as an aperitif.

Serving temperature: 10-12 C°

vinicola  
s.a.s. 

### **VINICOLA CACCARO SAS**

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