

*San Martino*



*dal 1918*



## **Chardonnay I.G.T.**

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, 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**

Via Finco 6, 35010 Campo San Martino (PD)

Tel. +39 049 552007

Fax. +39 049 9630780

email: [info@sanmartinowine.com](mailto:info@sanmartinowine.com)

web: [sanmartinowine.com](http://sanmartinowine.com)