

CHARDONNAY

100%

Ca' Santa

Deep straw yellow in colour, the nose reveals notes of tropical fruit such as grapefruit, pineapple and papaya, combined with sweet hints of vanilla and custard. The palate is full, rich and creamy.

Type: Varietal white wine

Grape variety: 100% Chardonnay

Altitude: 350 m above sea level

Soil: loam-silt-clay

Harvest: early September

Vinification: the grapes used to make this wine are left to overripen slightly in the vineyard and are then selected by hand before manualharvesting. Upon arrival in the cellar, the grapes are destemmed and crushed before low-temperature maceration. This lasts about 12 hours, followed by racking, decanting and alcoholic fermentation. 30% ferments in new barrels (tonneaux). The wine ages "sur lie" for eight months. It is bottled and released for sale from the spring following harvest.



CAVALLERO
AZIENDA AGRICOLA