

CHARDONNAY

TRE VENEZIE IGT



VINEYARD & PRODUCTION INFO

Soil composition: mixed, calcareous, and sandy
Training method: pergola trentina and Guyot
Elevation: 328-984 ft a.s.l.
Vines/ha: 4,000-6,000 vines/ha
Exposure: South-West/South-East
Vines age: 20 years
Harvest time: September
First vintage: mid 1960s
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Fermentation

Container: stainless steel tanks

Length: 12 days

Temperature: 50-54°F

Maceration

Technique: cold on the skins

Length: 6 hours

Aging

Container: stainless steel tanks

Length: 5 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 1.4 g/l

Acidity: 6.1 g/l

Dry extract: 21.5 g/l



FOOD PAIRINGS

Torre di Luna Chardonnay is a wine of exceptional elegance, perfect with fish, appetizers, seafood risotto, eggs, charcuterie, and mushroom vol-au-vent.



TASTING NOTE

Bright straw yellow in color.

The nose is delicate, with refreshing notes of apple and citrus fruits, along with elegant yellow floral aromas. On the palate, it is dry, crisp, and well-balanced, with a long, fruity, and aromatic finish.

PRODUCER PROFILE

Estate owned by: Togn family

Winemaker: Goffredo Pasolli

Region: Trentino (Italy)

