

Garda DOC

CHARDONNAY - *Disidoro*

AREA OF PRODUCTION: Moraine small hills south of lake Garda,
town of Cavriana, Loc. Campagnolo.

TYPE OF TERRAIN : Moreine, sandy-pebbly, slightly calcareous.

HEIGHT s.l.m. : 150-180 m.

SHAPE OF FOSTERING: Spur cordon and Guyot.

GRAPEVINE AGE: 40 years old, hectare yield 50-70 q.

VINE VARIETY: Chardonnay 100%

HARVEST: Manual in crates the first week of September.

VINIFICATION: Soft pressure of the whole grapes, 70 % fermentation in
steel tank for 13-15 days at 14-16° temperature, and 30 %
fermentation in barrique and refinement on fine sediment
for 8 months, with periodic batonage.

BOTTLING: In the spring following the harvest and commercialization
6 months after refinement in bottle.

ANALYTIC DATA: Alcohol : 13,5 % vol.

Total acidity : 6,0 – 6,2 g/l

pH : 3,22 – 3,26

Sugar residual : About 4 g/l

COLOUR: Straw-yellow with greenish reflexes.

AROMA: Intens and persistent with scents of apple and tropical fruits.

TASTE: Balanced, well structured, pleasantly harmonius,
good sapidity and final persistence.

