



## SPARKLING WHITES

# CHARDONNAY

### FRIZZANTE D.O.C. COLLI PIACENTINI

Type: Sparkling – Charmat method

Grape variety: 100% Chardonnay

Year of planting: 2000

Training system: Sylvos – Casarsa

Soil: Calcareous / Clayey

Average yield per hectare: 7000 kg

Alcohol content: 11,5% vol.

Serving temperature: 8-10°C

Organoleptic characteristics: Straw-yellow colour with greenish highlights, elegant, fine, floral aroma, dry taste, remarkably lively and crisp.

Pairings: Elaborate fish dishes, fine fish baked in foil, for the whole meal.

**100%**  
CHARDONNAY

Torre fornello  
