

# CHARDONNAY

## LISON PRAMAGGIORE D.O.C.

### **Grapes**

100% Chardonnay  
produced in our own vineyards.

### **Vinification process**

Musts are vinified on marc. After a natural sedimentation, they ferment at a temperature of 18 - 19°C. Then the wine ages on its noble lees for 4 months in steel tanks.

### **Organoleptic characteristic**

*Colour:* brilliant pale yellow.

*Bouquet:* fresh and fragrant, typically fruity with scents of Golden apple.

*Taste:* inviting, with an agreeable acidulous flavour that exalts its pleasantness.

### **Gastronomic matches**

It is a wonderful accompaniment to hors-d'oeuvres, delicate first courses and fish dishes.

### **Alcoholic content:**

12,5% by volume

### **Serving temperature:**

8 - 10°C

### **Bottle size:**

750 ml



**Bosco del Merlo**