MONTESPADA VENETO

SANTA GIUSTINA ORGANIC WINE CERTIFICATE IT BIO 004

Chardonnay veneto i.g.t. - organic wine

ORGANIC BIO

Classification:
CHARDONNAY VENETO I.G.T. - ORGANIC WINE

Description:
Fresh and fruity with the characteristic varietal hints of Chardonnay. Floral and spring-like, it is intense and persistent, with good levels of acidity.

Features:
Fruity, Crisp, with an intense body. This wine has an elegant and typical level of acidity of the vine, and an intense flavor to the palate, which is typical of this variety

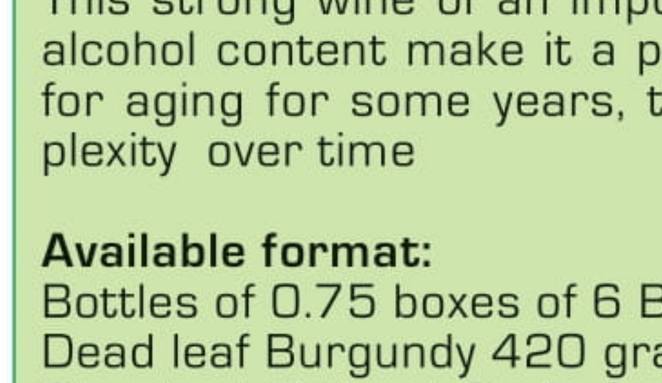
Vineyard of origin:
From the vineyards of Sona - Verona.

Harvest:
Traditionally harvested and manually packed into boxes in boxes in August, when the grapes reach the right level of ripeness.

Soil:
White loamy soil, mixed with various pebbles, with basic PH level

Aging / Perfecting:
The Organic S Giustina is matured in Holding Tanks, and subjected to frequent and gentle Batonage and stirring for a few months, to enhance the extraction of primary fragrances, after which, it is subsequently bottled and left to age for 3 months before being put on sale.
This strong wine of an imposing structure and a high alcohol content make it a perfectly suitable candidate for aging for some years, thereby improving its complexity over time

Available format:
Bottles of 0.75 boxes of 6 Bottles
Dead leaf Burgundy 420 grams Vertical.
Standard Natural Cork, Screw Caps are available on request



Vineyard Land

ALCOHOL	12,5 % vol.	NET CONTENTS	750 ml
ACIDITY	5,8 g/l	HARVEST	MANUAL
AR SUGAR	4,2 g/l	GRAPE YIELD	80 q.liHa
TEMP. Service	8/10 C.°	ALTITUDE	120 mt. s.l.m
GRAPES	100% Chardonnay	I.G.T VENETO	

*The technical characteristics may change without notice and are purely indicative