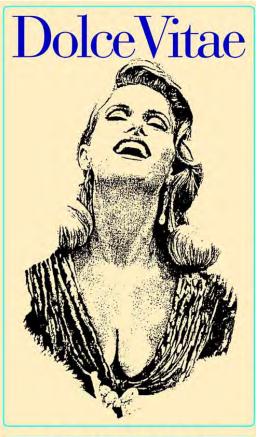




DOLCE VITAE CHARDONNAY D.O.C. Lombardy, Italy



13% 750mL

Appellation

Lombardy

Vinification

Traditional wine making process. Short maceration. Soft pressing.

Fermentation

Fermentation in wooden barrels and steel vats at controlled temperatures.

Aging process

After the fermentation, the wine remains a few months in wood, and is subsequently blended with the wine left in steel vats.

Tasting notes

Color: Rich golden yellow.

Nose: Aromatic with scents of mature apple and banana.

Palate: Soft, good structure, complex, persistent in the mouth.

Serving recommendations

CHARDONNAY

GARDA

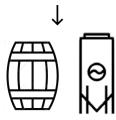
10°-12° C

Food pairings

Appetizers, pasta dishes, fish and seafood, white meats, soft cheeses.



Chardonnay



Fermentation in wooden barrels and steel vats at controlled temperatures.

