

Chardonnay

no added sulphites
“Senza”

We have returned to the winemaking of our origins: minimal processing, without the addition of sulphites and other recent oenological innovations. The “Parco Storico” and “la Lia” have always been the home of dragonflies, insects of ancient origin that symbolise freedom, balance and purity.

Characteristics

The wine shows straw yellow with lemon highlights. Exotic fruit and citrus notes on the nose. On the palate it is crisp, balanced and well-orchestrated, with a pleasant tang. Excellent with fish and vegetable hors d'oeuvres, soups and starters, and lean fish dishes. Serving temperature: 10–12°C.

Profile Contents

grape varieties	Chardonnay
appellation	Indicazione Geografica Tipica (IGT)
year of planting	2005
soil	sand and silt with gravelly areas
vine spacing	0,90 x 2,80
pruning	sylvoz
yield/hectare	11 t
alcohol content	12.50 vol.%
acidity	5.00 g/l
ph	3.45

Vinification

Manual harvest at optimum technological and phenolic ripeness, crushing-destemming, pressing, cold settling, racking off and addition of cultured yeasts. Controlled cold fermentation at 14°C.

After fermentation, malolactic fermentation is stimulated to enable the natural microbiological stability of the wine. This is followed by decanting and resting the wine on its noble lees with periodic batonnage. Bottling is carried out at various times during the year to guarantee that the bottled product is always perfect.

BOTTLE TECHNICAL INFO

cl. 75
screw cap



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560607

BOX ITF CODE



18032535 560604



GIOL

fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015
experience matters



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