

Lagaria



Chardonnay IGT 2019

Grapes:	100% Chardonnay
Region:	Trentino
Vineyards:	Surrounded by the Dolomites, the vineyards are situated in Northern Italy, in the provinces of Trento and Bolzano
Exposure:	Southwest
Altitude:	200-500 meters (656-1,640 feet) above sea level
Soil:	Calcareous clay and sand
Vine Training:	Guyot and Pergola trentina
Vine Age:	5-25 years old
Time of Harvest:	Early September
Vine Density:	3,500- 4,000 vines per hectare
Vine Yield:	6.6 lbs per vine
Total Production:	40,000 bottles
Vinification Process:	The grapes are handpicked and placed in small crates to preserve their integrity. They are destemmed and undergo cold maceration for a few hours. After soft pressing, the juice is clarified and select yeast is added. Fermentation takes place in stainless steel at 15-17°C (59-62.6°F).
Aging Process:	The wine ages in French oak and stainless steel tanks and bottled in early spring
Alcohol Content:	13.00%
Dry Extract:	21.89 g/l
Total Acidity:	5.45 g/l
Residual Sugar:	2 g/l
pH:	3.37
Tasting Notes:	Straw yellow in color with delicate aromas of pear, tropical fruit and spice confirmed on an elegant, fresh and persistent palate.
Winemaker:	Franco Bernabei
Cellaring:	2-3 years
Bottled:	Spring
Closure:	Screwcap
Food/Menu Pairing:	Pairs well with fish, white meat and pasta.