

# Lagaria



## Chardonnay IGT 2020

<b>Grapes:</b>	100% Chardonnay
<b>Region:</b>	Trentino
<b>Vineyards:</b>	Surrounded by the Dolomites, the vineyards are situated in Northern Italy, in the provinces of Trento and Bolzano
<b>Exposure:</b>	Southwest
<b>Altitude:</b>	200-500 meters (656-1,640 feet) above sea level
<b>Soil:</b>	Calcareous clay and sand
<b>Vine Training:</b>	Guyot and Pergola trentina
<b>Vine Age:</b>	5-25 years old
<b>Time of Harvest:</b>	Early September
<b>Vine Density:</b>	6.6 lbs per vine
<b>Vine Yield:</b>	3,500- 4,000 vines per hectare
<b>Total Production:</b>	40,000 bottles
<b>Vinification Process:</b>	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).
<b>Aging Process:</b>	The wine ages in French oak and stainless steel tanks and bottled in early spring
<b>Alcohol Content:</b>	13.00%
<b>Dry Extract:</b>	21.89 g/l
<b>Total Acidity:</b>	5.45 g/l
<b>Residual Sugar:</b>	2 g/l
<b>pH:</b>	3.37
<b>Tasting Notes:</b>	Straw yellow in color with delicate aromas of pear, tropical fruit and spice confirmed on an elegant, fresh and persistent palate.
<b>Winemaker:</b>	Franco Bernabei
<b>Cellaring:</b>	2-3 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Pairs well with fish, white meat and pasta.

**Vegan Friendly**