



LOCATION:
Italy > Veneto
> Lago di Garda

VARIETY:
Chardonnay

WINEMAKER:
Fabrizio Fichera



SCIENCE

ABV: 12.5%
SUGAR RATE: 4 g/l
TOTAL SO₂: 80 ppm
TOTAL ACIDITY: 5.4 g/l

La Torretta Chardonnay

EXPERIENCE

NAME: Chardonnay is easy to grow compared to many other grape varieties. You can find it all over the world but we believe the best examples come from cooler climates.

CHARACTER: Clean, dry and unoaked, so you won't get that over-bearing popcorn, buttery sensation. Flavors are lively orchard fruits of pear and apple, a little spice, nuttiness, and a hint of honeycomb.

ENJOY WITH: Ideal with seafood risotto, rice and chicken, shellfish, and tender cuts of pork.

BEST RESULTS: Serve chilled at 45-50° F.

EXPRESSION

FERMENTATION: Hand selected grapes, soft pressing and destemming, fermentation at controlled temperature.

ELEVAGE: 60 days in stainless steel tanks before bottling.

FINING AND FILTERING: The wine stays in tank at controlled temperature and then filtered. Not vegan.

SULFUR: Added at pressing to preserve the grapes and then during bottling if necessary.

SOURCE

FARMING: Practicing sustainable methods like sexual confusion for insects reducing the need for sprays.

LAND: Sourced from approximately 10 hectares around Lake Garda on the border with Lombardy.

VINE: Young Guyot trained vines. Average vine age is 10 years.

HARVEST AND PRODUCTION: Hand-harvested fruit, less than 3,500 cases produced.

