

# 20 VENTITERRE



## Chardonnay

### VINIFICATION AND AGEING

The grapes undergo a soft, delicate pressing followed by 24 hours maceration at 5°C (41°F) of the must on the skins to extract the aromatic substances. Fermentation is carried out at controlled temperatures of 18° - 20° C. followed by maturation on the wine's own natural lees.



#### GRAPES

100% Chardonnay



#### ALCOHOL LEVEL

12% vol



#### BOTTLE SIZE

750 ml

### COLOUR

Pale straw-yellow with greenish reflections.

### BOUQUET

Intense yet refined, with fresh hints of peach and pineapple.

### FLAVOUR

Attractively fresh and elegant and enchantingly harmonious.

### SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

### FOOD MATCHES

A pleasant light aperitif, it matches well with appetizers, especially if fish-based or vol-au-vents. Excellent also with delicately flavoured pasta or rice dishes.

| Bottle        |               |
|---------------|---------------|
| Barcode       | 8002235022811 |
| Height        | 302,0000      |
| Width         | 74,0000       |
| Length        | 74,0000       |
| Gross Weight  | 1,1900        |
| Liquid Weight | 0,7500        |

| Box          |                |
|--------------|----------------|
| Barcode      | 08002235003407 |
| Height       | 313,0000       |
| Width        | 158,0000       |
| Length       | 235,0000       |
| Gross Weight | 7,29200000     |
| Net Weight   | 0,1520         |
| Bottle x Box | 6,0000         |

| Pallet        |          |
|---------------|----------|
| Barcode       |          |
| Pallet Layers | 5,0000   |
| Box x Pallet  | 125,0000 |
| Box x Layer   | 25,0000  |