

SUTTO

CHARDONNAY

The Venetian Chardonnay Sutto combines harmony and gentleness in a direct and refined wine, whose aroma reminds of bread crust and of the naturalness of simple things, that please the sensitivity even of expert connoisseurs.



Colour *Light straw yellow.*

Nose *A particularly fruity and elegant bouquet with a vivid aroma of white fruit and citrus. The hint of vanilla derived from a partial fermentation in oak barrels is singular and pleasant.*

Taste *A wine of nice harmony and strong personality, with marked minerality, a measured acidity and a long finish.*

Method of production A part of the must is vinified in white, the rest undergoes cold maceration for a medium-long period at a controlled temperature. Small quantities ferment in oak barrels and are later added to the mass. The wine remains on its yeasts for at least five months with periodic lees stirring.

Alcohol 13%.

Harvest Second half of September, when ripeness has been achieved. The grapes come from a vineyard more than 20 years old.

Grape Chardonnay.

Bottle size 0,75 l.

Food matching Enjoyable with fancy appetizers, Sutto Chardonnay is recommended with vegetarian meals or with oily fish, such as salmon, tuna or mackerel.

How to serve 8-10°C.

How to list on wine menus Chardonnay IGT delle Venezie, 2015, Sutto.



Sutto agricola

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