

# TRUANT

CHARDONNAY 616 BRUT



San Daniele del Friuli (UD) - Italy



ENG

## CHARDONNAY 616 BRUT

TECHNICAL DATA

**Type of wine:**

Brut sparkling white wine

**Grapes:**

100% Chardonnay clone GM 616 - Geisenheim (D)

**Production area:**

San Daniele del Friuli (UD)

**Soil type:**

Alluvial soil, rich in minerals that make the wines particularly fragrant

**Altitude of the vineyard:**

250 m above sea level

**System of vines cultivation:**

Single overturned Guyot

**Production of grapes / ha:**

100 q.li/ha

**Vines density / ha:**

3.500

**Harvest period:**

End of August

**Vinification and sparkling process:**

Very soft pressing. Fermentation is carried out with selected yeasts at a temperature of 16-18 °C. Sparkling process obtained with the Charmat method at low temperatures to favour the development of delicate aromas and a fine and persistent perlage

**Colour:**

Straw yellow

**Fragrance:**

Elegant, fine, delicate with fruity aromas of lemon peel and mandarin, characteristic of the Chardonnay clone GM 616

**Taste:**

Fresh, soft and balanced. Pleasant aftertaste reminiscent of lemon and which leaves the palate fresh and with a very pleasant sparkling effect

**Pairings:**

Perfect as an aperitif, especially in summer, given its refreshing capacity. It goes very well with crustaceans, raw and fish soups

**Serving temperature:**

6/7 °C

ORGANOLEPTIC PROFILE

**Alcohol content:**

12 % vol.

**Residual sugars:**

10,5 g/L

**Total acidity:**

5,8 g/L

**Pressure:**

5,5/6 bar

**Format:**

750 ml

**Packaging:**

Carton of 6 bottles

ANALYTICAL DATA

## PRODUCTION NOTES

Sparkling wine Chardonnay 616 is obtained from the white vinification of only Chardonnay clone GM 616 grapes, the result of the latest research and selections on primary material of the Chardonnay variety, carried out by the Geisenheim (D) experimental viticultural institute which since 1990 has been actively collaborating with our family.

Currently in Italy we are the only ones to have this new selection of lemon flavoured CHARDONNAY in cultivation.

Its main feature is the ability to express through fermentation with selected yeasts and at controlled temperatures (16-18 °C) an exclusive lemon and mandarin aroma, as well as a lemon aftertaste in the mouth that leaves the palate fresh and with a very sparkling effect enjoyable.

The harvest of this product is carried out on average by the end of August in order to have grapes with suitable characteristics suitable for becoming an excellent sparkling wine.

