



BORGH ANTICO

Viticoltori in Conegliano

1935

CHARDONNAY COLLI TREVIGIANI IGP

TERRITORY

Grapes: 100% Chardonnay

Location: Treviso hills

Soil type: moraine - clayey

Altitude: 120 m a.s.l.

HARVEST AND VINEYARDS

Harvest: manual in box

Period: early September

Age of vineyards: 15/20 years

Planting density: 3,300 vines/ha

WINERY

Vinification: exclusively manual harvest, soft pressing, cold cleaning of the musts with start of fermentation at 16 °C with selected yeasts.

After fermentation, 2/3 racking is carried out to eliminate the coarser lees and then a stop is made in steel with noble lees with the batonage technique. This process serves to increase the structure of the wine and limit the use of sulphites.

Aging: in bottle.

ORGANOLEPTIC CHARACTERISTICS

Dry, inviting, fresh taste with hints of apple. The color has a deep straw yellow.

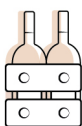
COMBINATIONS

Wine throughout the meal but it is best expressed in the company of lean appetizers, dry soups, fish dishes.



Aroma:

Light with hints of fruit and flowers



Bottles produced:

2,000 bottles of 0.75 l
Box of 6 bottles



Temperature:

12/13 °C



Alcohol content:

12.5 % vol



Acidity:

5.8 gr/l



Residual sugar:

4 gr/l

FLORAL	●	●	●	●	●
FRUITY	●	●	●	●	●
SOFTNESS	●	●	●	●	●
SAPIDITY	●	●	●	●	●
FOAM	●	●	●	●	●