



Name:	Perer - Chardonnay
Denomination:	Chardonnay IGP Vigneti delle Dolomiti
Wine:	Chardonnay 100%
Type of cultivation:	In densely planted rows with pruning à la Guyot (n. 9730 plants/hectare)
Production:	75-80 hl per hectare
Place of production:	“Al Perer” vineyard (Loc. Longariva; home production) “Collina Zinzéle” vineyard (Loc. Sano Municipality of Mori - TN).
Vinification:	Fermentation of the must without the skins at a controlled temperature for one and a half weeks
Characteristics:	
Colour:	Light straw colour
Smell:	Pleasantly fruity, intense and lingering
Taste:	Soft, harmonious, full and characteristic
Ageing:	1 - 3 years
Serving Temperature:	10° - 12° C.
Best with:	An excellent aperitif, with hors-d’oeuvres; good with fish