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Chardonnay Frizzante



GRAPES:	100% Chardonnay
APPELLATION:	IGP Veneto
VINEYARD	Annone Veneto
LOCATION:	
GROWING	Double sylvoz overturned
METHOD:	
VINE DENSITY:	4000 plants per hectare.
AVERAGE YIELD:	130 Q.li grapes/Ha.
HARVEST TIME:	First weeks September
VINIFICATION:	The fermentation in stainless steel vats, with selected yeasts and at a controlled temperature, is followed by re-fermentation by means of a short "Charmat method", in autoclaves.
ALCOHOL CONTENT:	11.50 % vol.
SERVING	
TEMPERATURE:	8-10°C
RESIDUAL SUGAR:	13.00 g/l
TOTAL ACIDITY:	6.10 g/l
SPARKLING IN	
AUTOCCLAVE:	30 days

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Brilliant straw yellow with greenish reflections.

SCENT: Deliciously fruity and floral.

FLAVOUR: Pleasantly lively on the palate, excellent for its softness, flavor and fullness, dry in the finish, with pleasant bubbles. an east-going, medium-bodied sparkling wine with a relatively low alcohol content.

FOOD PAIRING: It is the ideal wine for aperitifs and the ideal accompaniment for quick snacks or for the entire meal, in that case it is particularly suitable for fish and vegetable dishes.