

 MOSOLE

CHARDONNAY

2022



The “international” wine that finds its greatest expression in our Hora Prima, but here vinified alone, obtaining a wine with a pronounced freshness and with a very interesting component of tropical fruits which makes it perfect in combination with food.

Varietal: Chardonnay 100%

Soil: of Dolomitic origin
a composition of clay and limestone

Region: Eastern Veneto

Exposure: East - West

Altitude: 6 meters above sea level

DOC Area: Venezia

Growing system: Guyot with 6.500 vines per ha.

Age of Vines: 18 years

Time of Harvest: between the last 10 days of August and the first 10 days of September

Vinification: soft pressing 100%, cold static clarification

Fermentation: with selected yeasts and temperature control between 16 and 18 °C

Maturation: on the lees for six months in stainless steel tanks

Evolution: depends on the year, typically the ideal maturity occurs in the 1st - 2nd year

Alcohol by Volume: 13,5%

Acidity: 5,6 g/l

Residual Sugar: 1,5 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: ballon

Characteristics: white wine with a straw yellow colour. It has a full aroma with traces of exotic fruit, peach and apple. To taste it is well structured, soft and elegant.