

 **MOSOLE**

CHARDONNAY

PASSI DI LUCE

2022



Four important varieties for four wines, that with their aroma and structure, become the best allies of memorable moments with friends and family. With Passi di Luce we want to contribute to the pleasures of the table.

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

IGT area: Veneto Orientale

Growing system: Guyot with 6.000 vines per ha.

Age of Vines: 12 years

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

Vinification: soft pressing 100%

Fermentation: with selected yeasts and temperature at 16 °C

Maturation: on the lees for 4 months in stainless steel tanks

Alcohol by Volume: 12,5%

Acidity: 6,5 g/l

Residual Sugar: 4 g/l

Serving Temperature: 10 - 12 °C

Serving Glass: ballon

Characteristics: white wine with green reflections. Its aroma is expressed with floral and tropical fruit, peach and yellow wisteria. Soft on the palate supported by substantial flavour