

 **MOSOLE**

# CHARDONNAY

2024



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.

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**Varietal:** Chardonnay 100%

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**Soil:** of Dolomitic origin  
a composition of clay and limestone

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**Region:** Eastern Veneto

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**Exposure:** East - West

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**Altitude:** 6 meters above sea level

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**DOC Area:** Venezia

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**Growing system:** Guyot with 6.500 vines per ha.

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**Age of Vines:** 19 years

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

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**Vinification:** soft pressing 100%, cold static clarification

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

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

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**Evolution:** depends on the year, typically the ideal maturity occurs in the 1<sup>st</sup> - 2<sup>nd</sup> year

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**Alcohol by Volume:** 13,5%

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**Acidity:** 5,6 g/l

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**Residual Sugar:** 1,5 g/l

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**Serving Temperature:** 10 - 12 °C

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**Serving Glass:** ballon

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**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.