



## VITÀLYS

*Grapes: Chardonnay.*

Vitàlys reminds Italy and derives from the Latin word "vitalis", that means vital, full of life. In fact this wine gives happiness and desire to live through the sensations evoked by its tasting.

### TECHNICAL SHEET

**NAME OF THE WINE:** Chardonnay Veneto IGT.

**GRAPES:** 100% Chardonnay.

**PRODUCTION AREA:** it is produced in the *Le Ronche*<sup>®</sup> estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where the vineyard is located at about 10 km from the Adriatic sea and at 50 km from the Dolomites mountains.

**SOIL:** alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

**CLIMATE:** mild, with very few rain showers and a high summer temperature which allow the grapes to ripen perfectly.

**DENSITY OF THE PLANTATION AND TRAINING SYSTEM:** 8.400 vines per hectare trained with guyot system.

**YEAR OF THE PLANTATION:** 1986-2009.

**VINEYARD MANAGEMENT:** to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

**HARVEST:** beginning of September, when the grapes are very well ripe but they still have a good level of acidity.

**VINIFICATION:** destemming and crashing of the grapes, soft pressing, cool static clarification and fermentation in barrique. Then the wine matures in barrique for several months on its noble lees. The lees are frequently mixed in order to increase the thickness and the smoothness of the wine.

**TASTING CHARACTERISTICS:** straw yellow colour; fruity bouquet, with an intense almond and apple aroma; delicate taste, with a long and elegant finish.

**SERVING TEMPERATURE:** 8-10°C.

**FOOD MATCHING:** ideal with "cicheti" (typical Venetian appetizers), risotto, seafood salads and tempura.

**STORAGE:** in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 15 years, reaching the top after 5 years from the vintage.

**ALCOHOL CONTENT:** 12% by vol.

**BOTTLE CONTENT:** 750 ml.

**BOTTLE SIZE:** (diameter x height): 82 x 300 mm.

**BOTTLE AND CASE WEIGHT** kg (full): 1,25 kg/bt 7,80 kg/ct.

**BOTTLES PER CASE:** 6.

**CASES AND BOTTLES PER PALLET:** 6 layers of 19 cases, 114 cases per pallet, 684 bottles.

**CASE SIZE** (length x width x height): 246x175x305 mm.