



CHARDONNAY

The name **DS** stands for the initials of the surname **De Stefani**, the family that has been producing Premium wines in Veneto, Italy, for five generations. “**Tra Mari e Monti**” represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Dolomite Mountains, where the perfect microclimate for the growth of grapes appears to be.

DS Chardonnay has a crystalline straw yellow colour and a refined aroma of broom and hawthorn flowers on the nose, with mineral tones of chalk and flint. The taste is pleasantly fresh, thanks to its lively and balanced acidity, it is recommended in combination with shellfish, salmon, fried foods and white meats. We suggest to serve at 8-10°C.

TECHNICAL SHEET



NAME OF THE WINE: Chardonnay Veneto IGT.

GRAPES: 100% Chardonnay.

PRODUCTION AREA: north-east of Italy.

SOIL: alluvial very rich in clay.

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

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000-8.400 vines per hectare trained with guyot system.

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 body and aroma.

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

VINIFICATION: destemming and crushing of the grapes, soft pressing of the grapes, cool static clarification and fermentation exclusively with wild yeasts at controlled temperature in stainless steel vats at 18° C. Then the wine refines for several months on its noble lees in stainless steel vats at a controlled temperature. The lees are frequently mixed in order to increase the thickness and the smoothness of the wine.

ALCOHOL CONTENT: 12,5% by vol.

TASTING CHARACTERISTICS: crystalline straw yellow colour and a refined aroma of broom and hawthorn flowers on the nose, with mineral tones of chalk and flint. The taste is pleasantly fresh, thanks to its lively and balanced acidity.

SERVING TEMPERATURE: 8-10°C.

FOOD MATCHING: ideal with shellfish, salmon, fried foods and white meats.

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 10 years, reaching the top after 3-5 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 80x300.

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

BOTTLES PER CASE: 6.

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

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