

SCAIA GARGANEGA-CHARDONNAY IGT TREVENEZIE 2021



WINEMAKING NOTE

Plucking of the bunches with cold maceration for one hour in a reducing atmosphere. Pressing: soft cold pressing (8 °C - 9 °C) with pneumo-press in an inert environment. Fermentation at low temperature 13 °C – 14 °C. No malolactic fermentation. Bâtonnage once a week until bottling. Cold stabilization. Aged in stainless steel.

APPEARANCE, AROMA AND TASTING NOTE

Straw yellow in colour with greenish reflections. Aromas are complex, and feature white flowers of acacia and jasmine, alongside pineapple, grapefruit, orange, apple, pear, mango and a light note of bananas. The palate is fresh and pleasant thanks to its sustained acidity. Well balanced softness and tanginess, making it inviting and intriguing.

WINE INFORMATION

Country:	Italy
Region:	Veneto
Wine Type:	White Wine
Producer:	SCAIA by Tenuta Sant'Antonio
Wine Name:	Garganega-Chardonnay IGT Trevenezie
Vintage:	2021
Principle Grape (%):	Garganega (55)
Secondary Grape (%):	Chardonnay (45)
Closure:	Glass
Winemaker Name:	Paolo Castagnedi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	12.50%
Acid (g/L):	6.15
pH:	3.36
Bottle Size:	75cl
Case/Pack Size:	6x75cl