



CHARDONNAY IGT VENETO CANTINA LEVORATO

Producer: Cantina Levorato

Region of Origin: Veneto, Italy

Appellation: Indicazione Geografica Tipica (IGT)

Grape Variety: 100% Chardonnay

Alcohol Vol.: 12%

Harvesting: The grapes are harvested in early to mid-September to capture their fresh acidity and ripe fruit flavors. Careful selection ensures the highest quality clusters are used for vinification.

Vinification: The grapes are gently pressed, and the must is fermented at controlled temperatures in stainless steel tanks to retain the fresh and fruity characteristics of Chardonnay. Post-fermentation, the wine is aged in stainless steel to preserve its crisp and vibrant profile.

Appearance: Pale straw yellow with golden reflections, bright and clear.

Nose: Elegant and aromatic, with notes of tropical fruits such as pineapple and mango, complemented by citrus hints of lemon and lime. Subtle floral notes and a touch of fresh butter add complexity.

Palate: Medium-bodied and smooth, with flavors of ripe pear, apple, and a hint of citrus zest. The balanced acidity gives the wine freshness, while a slight mineral undertone adds depth. The finish is clean and lingering, with a delicate hint of hazelnut.

Best With: Grilled or roasted chicken and turkey dishes. Seafood, such as shrimp, scallops, or baked salmon. Mild cheeses, including brie or young gouda.