

# NAVICELLO BIANCO

*straw yellow with golden highlights; full-bodied, extremely varietal aroma; soft, balanced and lingering taste*

<b>Mark</b>	Vigneti delle Dolomiti IGT
<b>Grapes</b>	Chardonnay
<b>Vineyard</b>	Navicello
<b>Soil</b>	alluvial matrix, deep, well drained, sandy-loamy texture, sufficient organic matter supply
<b>Training system</b>	vertical-trellised, cordon training; vineyard managed with organic farming procedures since 1994
<b>Vine density</b>	4.700 plants/hectare
<b>Year of vineyard installation</b>	1990
<b>Yield per plant</b>	1,9 kg/vine
<b>Harvesting</b>	by hand, first decade of September
<b>Vinification</b>	white wine vinification process with partial cold maceration of crushed grapes; fermentation partly in steel containers and partly in small French oak barrels
<b>Aging</b>	6 months in stainless steel, 2 months in the bottle
<b>Production</b>	4.000 bottles
<b>Serving Temperature</b>	8–10°C
<b>Combinations</b>	this is a well-built wine, which can be served with strongly-flavoured or smoked meat or fish, does not disdain to accompany pasta or even savory dishes



*TASTING NOTES:*

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