



NAVICELLO BIANCO

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

Mark	Vigneti delle Dolomiti IGT
Grapes	Chardonnay
Vineyard	Navicello
Soil	alluvial matrix, deep, well drained, sandy-loamy texture, sufficient organic matter supply
Training system	vertical-trellised, cordon training; vineyard managed with organic farming procedures since 1994
Vine density	4.700 plants/hectare
Year of vineyard installation	1990
Yield per plant	1,9 kg/vine
Harvest	by hand, first decade of September
Vinification	white wine vinification process with partial cold maceration of crushed grapes; fermentation partly in steel containers and partly in small French oak barrels
Aging	6 months in stainless steel, 2 months in the bottle
Production	4.000 bottles
Serving Temperature	8–10°C
Combinations	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:
