



**TENUTA
SAN
GIORGIO**

WINE	Chardonnay Igt Veneto	
APPELLATION	Igt Veneto	
GRAPE VARIETY	100 % Chardonnay	
GROWING LOCATION	Tenuta San Giorgio's own vineyards, located in the most wine-prolific area of all eastern Veneto – the so-called <i>Grave di Papadopoli</i> – in a viticultural environment of natural beauty crossed by the river Piave.	
SOIL COMPOSITION & ENVIRONMENT	Alluvial origin, pebbly, clayey, silty, extremely rich in carbonate and nutrient microelements carried by the river, tempered in climate.	
TRAINING SYSTEM	Sylvoz	
HARVEST SEASON	Grapes are harvested fully ripe and genuine in early September.	
ALCOHOL	12 % by vol.	
TASTING NOTES	Straw yellow in colour tending towards golden-yellow, this elegant, marvellous wine presents a harmonious, pleasantly fruity aroma with overtones of apple, banana and tropical fruit. Well-balanced, tangy and intensely aromatic on the palate, fresh and velvety-soft at the same time. Medium-bodied, well-developed backbone and texture, increasing in sensory complexity as the wine ages.	
SERVING TEMP.	8-10 C°	
FOOD AND WINE PAIRING	The distinctive character of this Chardonnay is best enhanced when served with asparagus risottos, low-fat seafood, unflavoured, fresh shellfish and creamy vegetable purées. It goes also well with poultry, white meat and green cheese omelettes.	 <p>PACKAGING BOTTLES/CASE: 6 CASES/EPAL: 125</p>

“Technical information is for guidance only and is not binding”

TENUTA SAN GIORGIO S.R.L. – Società Agricola

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