

CESARI

FINE WINES OF VERONA

Mitico Chardonnay Trevenezie Indicazione Geografica Tipica



The excellent quality of the grapes and the long experience induced us to produce an “international” wine and the excellent result we have obtained, confirmed by several international awards won in the last years, permit us to say that we have worked well. This wine is the result of years of extensive research aimed at determining the optimal marriage of vine and vineyard.

Production

The wine is produced from Chardonnay grapes. Cultivation area lies in the south province of Trento and the north part of the Verona province. Those areas are located in the Adige river valley, where particular pedological conditions guarantee healthy grapes of great quality. An accurate harvest made by hand, deliveries clusters to the cellar, for the vinification in white. The most after timely decanting undergoes the fermentation in French barriques (30%) big Slavonian oak barrels (30%) and 40% in steel vat. After 10 months the wine is blended and then goes for bottling. Then a final rest in bottle for about 6 months before release to the market.

Organoleptic description

Intense straw yellow colour with gold highlights. It has a fragrant exotic fruit bouquet of pineapple and kiwi, with hints of vanilla light toasted. The body is rich, persistent, warm and harmonic.

Pairing and serving

Its balanced flavours make this wine perfect with risotto, seafood dishes, shell-fish and white meats.
To serve at 12-14 C.

Analytical data

Alcohol: 13%
Total acidity: 4.80 g/l.
Clean acidity: 0.31 g/l.
Reducing sugar: 4.7 g/l.
Net dry extract: 19.8 g/l.