



GIACOMO
SALMASO



CHARDONNAY TERRÆ PACIS



GRAPE VARIETY USED

Chardonnay



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

14% by vol.



SERVING TEMPERATURE

8 to 10° C

Training System

Spur pruning.

Vinification Process

Fermentation in wood followed by *élevage* on lees in wooden barrels for seven to eight months. Final filtration and bottling.

Description

Chardonnay is an intense, characterful and full-bodied wine with a vivid straw yellow colour with golden flecks. Elegant on the nose, with notes evocative of ripe yellow fruit and a delicate sweetness from the wood. Rounded and creamy on the palate, with impressions of honey and candied fruit. A wine that can be enjoyed young, but which will develop even more complexity after a few years' ageing in the bottle.

Pairings

Ideal both in summer and winter, Chardonnay Terra Pacis is the perfect accompaniment for any richly flavoured starter and main course. Recommended with white meat or oily fish, tortellini, risottos and cheeses.

Azienda Agricola Giacomo Salmaso

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