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ROENO azienda agricola			TECHNICAL SHEET with Allergens & Tasting Notes		
					
Bottle Size	75	cl	Product Name	LE FRATTE' CHARDONNAY VALDADIGE D.O.C. 2024	
Alcohol by Volume	13	%			
Production Area	VENETO, ITALY				
Grapes	Chardonnay				
Colour	White		Alivini Product Code	CHA-ROENO-----03D	
Method	Stainless Steel				
Vinification	Hand-selected grapes, gently crushed and left to macerate and ferment in stainless steel vats under cool temperature. The must then refines on the lees for at least 6 months, always in stainless steel to retain all its freshness.				
Product Picture					
Tasting Notes and Wine Pairing					
This is a refreshing unoaked Chardonnay that exalts the adaptability of the varietal in the lands of the Valdadige. Named after the vineyard in which the vines grow, this wine is produced from only the best hand-selected bunches, gently crushed and left to macerate and ferment in stainless steel vats under cool temperature. The must then refines on the lees for at least 6 months, always in stainless steel to retain all its freshness. The resulting wine is straw-yellow coloured, with a fresh fruity nose presenting hints of banana, peach and tropical fruit. It is rich & complex on the nose but perfectly balanced. This is a very versatile wine that can be drunk as an appetizer or paired with practically any dish, although it excels when accompanying seafood.					
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY		Each 100ml
Grapes	99.9		KJ		323
Sulphites	0.1		Kcal		77.89
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