

NAME: CA' MICHIEL CHARDONNAY

YEAR: 2006

HISTORY OF THE WINE: Ca' Michiel di Villa Angarano is the fruit of the blending of Chardonnay grape.

The plots dedicated to this wine are located on the farm's eastern slopes at a height of around 200m a.s.l. on soil with excellent exposure and attitude. The soils vaunt Medium texture with alluvial deposits. Over the years, the farm has reproduced and transplanted the old biotypes of its white grape species in order to maintain the characteristics of type and uniqueness. The tending of the plots is supervised during phenol phases with the application of all the procedures for a limited, high-quality production.

The grapes are harvested by single plot and variety.

Winemaking takes place separately by grape variety and degree of ripeness in steel containers.

Alcoholic fermentation continues for around one month at controlled temperature. After winemaking is completed, the wine is maintained in contact with the fine lees for over 6 months in small oak casks in order to add aroma and bouquet through the effect of lysis of the yeasts. This is followed by the draining of the lees and further treatments at cellar level. The wine is then blended, bottled and aged in the bottle for approx. 3 months prior to distribution in the market.

GRAPE MIX: Chardonnay 100%

STRENGTH: 13%-13.5%

PRODUCTION AREA: Altitude 200 m a.s.l, south, south-west exposure

TYPE OF SOIL: Medium texture

TRAINING SYSTEM: Spurred cordon with 8-10 buds

YIELD PER HECTARE: No more than 85 quintals/hectare.

HARVEST: First ten days of September; grapes picked by hand.

WINE MAKING TECHNIQUE: The grapes harvested are fermented separately at controlled temperatures between 14°-16°C. Alcoholic fermentation continues for around 20-25 days with contact on the lees for approx. 6 months.

AGEING: Following contact on fine lees, the wine is cleared and assembled for bottling.

BOTTLE: Borgognotta 0.75 l

#### SENSORIAL CHARACTERISTICS

COLOUR : Straw yellow.

BOUQUET: Ripened fruit, vanilla, with hints of apricot

TASTE COMBINATION: Aromatic with correct acidity, matched with fish-based dishes, white meat, and medium ripe cheeses.

