

CA' MICHEL

Ca' Michiel of Villa Angarano is the fruit of the blending of chardonnay grape. The plots dedicated to this wine grape growing are located east of the Villa at about 200 mamsl with excellent sun exposure and flat position. The soil composition is medium-textured with alluvial deposits. Over the years, the winery has reproduced and transplanted the old biotypes of the local grape varieties in order to preserve their characteristics and uniqueness. During all the phenological steps, the vineyard development is always supervised to obtain a limited but high-quality production. The wine grape picking develops separately by single plot as well as the winemaking process in steel tanks. Alcoholic fermentation lasts about one month at a controlled temperature. Once winemaking is completed, the wine fines in the presence of lees for over 6 months in small oak barrels in order to enrich in aroma and bouquet through the yeast autolysis. It follows the wine racking and further cellar treatments. In conclusion, the wine is blended, bottled and it fines in the bottle for about 3 months before the market distribution



GRAPE VARIETY	chardonnay 100%
DENOMINATION	Veneto Chardonnay IGT
PRODUCTION AREA	200 mamsl, North-South vineyard exposure
TYPE OF SOIL	alluvial, medium-textured soil
TRAINING SYSTEM	spurred cordon with 8-10 buds
YIELD PER HECTARE	max 60,000 kilos/hectare
GRAPE HARVEST	first decade of September, hand-picking of selected grapes
VINIFICATION TECHNIQUE	the grapes ferment separately at a controlled temperature of 14°-16°C; alcoholic fermentation lasts about 20-25 days in the presence of lees for 6 months approximately
MATURATION AND AGEING	9-month oak barrel fining
BOTTLE	<i>borgognotta</i> , 0.75L

SENSORY ANALYSIS

SIGHT	intense straw-yellow
SMELL	ripen fruits, hints of apricot, vanilla
TASTE-SMELL	aromatic with correct acidity
FOOD PAIRING	matched with fish-based dishes, white meat and medium-aged cheese