

Ancilla

EFFE

100% Chardonnay

At sight is pale yellow with greenish highlights.

The aroma gives golden apple with memories minerals. In the mouth it is well-rounded, fresh and balanced in the ratio of residual sugars - acidity.



CLASSIFICATION	NON-SPARKLING WHITE WINE
PRODUCTION ZONE	VERONA
SUBZONE	CADELLORA – VILLAFRANCA
GRAPES VARIETY	CHARDONNAY 100%
TRAINING SYSTEM	GUYOT
SOIL TYPES	ALLUVIAL SOIL – MEDIUM TEXTURE
VINEYARD AGE	8 YEARS OLD
YELD PER HECTAR	8 TONS
WINEMACKING	SOFT PRESSING OF THE GRAPES WITH VERY LOW YELDS IN WHITE
FERMENTATION	IN STAINLESS SLOW, LOW TEMPERATURE AND CONTROLLED
AGING	IN STAINLESS WITH YEAST IN SUSPENSION FOR 5 MONTHS
ALCOHOL LEVEL	12,5% Vol
BOTTLE AGEING	FOR 1+1/2 MONTHS PRIOR TO SALE