STEFANO POLA
VITICOLTORE DI MONTAGNA

# CHARDONNAY

## I.G.T. VIGNETI DELLE DOLOMITI

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| PRODUCTION AREA | — | Sedico – Valbelluna (Dolomiti Bellunesi) |
| VINE | — | Chardonnay |
| ELEVATION | — | 650 m a.s.l. |
| TRAINING SYSTEM | — | Bilateral Guyot |
| PLANTING DENSITY | — | 4000 vines/ha |
| PRODUCTION PER HECTARE | — | 6 t |
| HARVEST | — | October |
| VINIFICATION | — | White with gentle pressing and selection of the first pressing |
| PRIMARY FERMENTATION | — | Static decantation, brief contact with the pulp, temperature-controlled fermentation |
| AGEING | — | Partly in steel and partly in wood |
| BOTTLE AGEING | — | 1 year |
| ALCOHOL CONTENT | — | 12% |
| SUGAR RESIDUE | — | < 1 g/l |
| STORAGE | — | Store in a cool environment with constant humidity levels, away from light. |

**SIZES AVAILABLE** — 0,75 L

## ORGANOLEPTIC CHARACTERISTICS

APPEARANCE
Straw-yellow in colour with greenish reflections, particularly bright in its youth. With ageing, the colour gradually evolves towards deeper golden hues.

AROMA
The aromatic profile is distinguished by its freshness and fineness.
When young, it reveals notes of crisp green apple, white-fleshed peach, hints of tropical fruit, and delicate nuances of white flowers such as jasmine and hawthorn, especially evident in cooler vintages.
The most complex expression emerges with bottle ageing: the fresh notes soften, giving way to buttery and honeyed aromas, with subtle hints of candied fruit and pastry, which are typical varietal characteristics.

FLAVOUR
On the palate, it stands out for its marked freshness and pronounced minerality, features closely linked to its territory of origin. The body is compact, dry and enveloping, giving the wine a well-defined and distinctive personality.