

PIERA  
MARTELOZZO  
1899



PIETRA DI



## CHARDONNAY White Still Wine I.G.T. delle Venezie

**GRAPES:** Chardonnay

**PRODUCTION AREA:** From the hills between the Dolomites and Venice

**ASPECT AND ELEVATION:** 100 – 350 meters above the sea level

**SOIL TYPE:** Morainic

**TRAINING SYSTEM:** Guyot

**PLANTING DENSITY:** 5300 vines per hectare

**HARVEST PERIOD:** First days of September

**ALCOHOL CONTENT:** 12% vol

**RESIDUAL SUGAR:** 6 g/ lit

**TOTAL ACIDITY:** 6 g/ lit

**SERVING TEMPERATURE:** 8° - 10° C

**RECOMMENDED GLASS:** Medium-sized, tulip-shaped glass

**AGEING POTENTIAL:** Two years

**FORMAT (ML):** 750

### WINEMAKING PROCESS

After the white vinification, alcoholic fermentation with selected yeasts at a controlled temperature of 16° - 18°C lasts almost 15 – 20 days. Thereafter, a spontaneous clearing phase and a cold stabilization takes place. In order to fully develop secondary aromas, the wine rests on fine deposits in steel tanks until spring at a temperature of 12° - 13°C.

### SERVING SUGGESTIONS

It is an international wine that goes perfectly with flavoured pasta and rice dishes, fish appetizers, seafood; it is perfect with lobster.

### TASTING NOTE

Straw yellow with bright greenish hues. The nose is fresh, fine with light delicate hints of pineapple and green apples. Elegant structure, flavour is full and mineral, with excellent persistence.



Piera Martellozzo S.p.A.  
Via Pordenone, 33  
33080 San Quirino, Italy

Tel. + 39 0434 963 100  
Fax. + 39 0434 963 115  
[www.pieramartellozzo.it](http://www.pieramartellozzo.it)