



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Magni Vitis

COSTELLA

CHARDONNAY
MARCA TREVIGIANA
INDICAZIONE GEOGRAFICA TIPICA

*Ideal for cooked and raw fish dishes and
excellent between meals.*

Serving temperature: 6 - 8 °C

SENSORY CHARACTERISTICS

The bouquet is filled with rich flowery aromas and hints of fresh fruit and vanilla. Balanced and pleasantly long on the palate.

TECHNICAL DATA

Area of origin: San Polo di Piave

Variety: Chardonnay

Training system: Cappuccina

Harvest period: Early

Yield Kg grapes per ha: 13,000 kg

Vinification: Off the skins with soft pressure

First fermentation: At a controlled temperature
using select yeasts

Maturing: 1 - 6 months on the yeasts and partially
in oak barrels

Alcohol: 13% Vol.

Sugar residue: 8.00 g/l

Total acidity: 5.50 - 6.00 g/l

AVAILABLE SIZES

Classica 0.75 Litres