

## VILLA COLLES CHARDONNAY

**A timeless classic with a modern interpretation. A wine no party can go without.**

### **Colour, aroma and taste**

**Colour:** lemon yellow with straw yellow hues

**Aroma:** apple and white peach

**Taste:** smooth, medium bodied

### **The sommelier recommends**

**Food pairing:** Great at evenings, with roast chicken, lamb, veal, spicy fish dishes and grilled vegetables.

**Serving temperature:** 8-10°C

**Aging potential:** in a dark place up to 2 years

### **Production method**

#### **Origin**

Wine growing area: Brda  
Vineyard shape: terraced  
Altitude: 120 - 220 m  
Vine training: single Guyot  
Spacing: 4000-5000 vines/ha  
Type of soil: marl and sandstone  
Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

#### **Grapes**

Variety: 100% chardonnay

**Harvesting:** exclusively handpicked grapes

#### **Fermentation and maturation**

100 % in stainless steel containers

### **Parameters**

Vintage: 2012  
Alcohol by volume: 13% vol  
Acids: 4,73 g/l  
pH: 3,30  
Residual sugar: 3,4 g/l

