



Michiel

VENETO CHARDONNAY IGT

Still dry white



Organically Certified Wine

GRAPE	100% Chardonnay
IN THE VINEYARD	
VINEYARD	1,5 ha, 118m AMSL, East/West exposure, planted in 2005
SOIL	alluvial and clay, medium-textured soil
TRAINING SYSTEM	spurred cordon with 8-10 buds
PLANTING DENSITY	4.400 vines/ha
YIELD	60 q/ha
HARVEST	beginning of September, hand harvest and sorting
IN THE CELLAR	
WINE MAKING	grapes of different plots separately ferment in steel tanks at a controlled temperature of 14-16°C; alcoholic fermentation for 20-25 days
AGING	sur-lies aging in French oak barriques for 9 months
N. OF BOTTLES	4.000
BOTTLE	burgundian, 750 ml

Giovanna Bianchi Michiel's best wine to which she has given her family's name. It expresses the elegance and the harmony of the place it comes from.

Intense straw-yellow wine made with Chardonnay grapes, it always ushers in harvest time.

SENSORY ANALYSIS

Sight intense straw-yellow

Smell ripen pineapple, vanilla, hints of apricot

Odor and taste aromatic with intense acidity, elegant and balanced

Serving temperature 10°C

FOOD PAIRING

Well-combined with dishes of fish, white meat and half-ripe cheese. For enthusiasts, it is worth trying with local "Nostrano del Brenta".

A traditional recipe that we recommend

Baccalà alla Vicentina, Vicenza-style salted codfish.



Via Contrà San Michele 4/B
36061 Bassano del Grappa (VI)
info@levieangarano.com
www.villaangarano.com