

CANTINE  
**VOLPETTI**



**CHARDONNAY  
VIVACE IGT LAZIO**  
CAPRICCIO D'AUTORE

**Grapes:** Chardonnay.

**Training System:** Cordon spurred.

**Vineyard density:** 4,000 per hectare.

**Yield:** 90 q/l per hectare.

**Harvest period:** End of August.

**Vinification:** White vinification with alcoholic fermentation at controlled temperature.

**Maturation:** Stainless steel tanks.

**Alcohol:** 11% vol.

**Serving temperature:** 10 - 12 °C

**Tasting profile:** Straw-yellow colour, slightly sparkling tone. Its scent is fresh and pleasantly fruity, the flavour is dry and vaguely acidic.

**Pairing suggestions:** Excellent as a delicate aperitif and with hors d'oeuvres and fish dishes