



CHARDONNAY ORGANIC DOC VENEZIA - TERRA MUSA



| | |
|---------------------------------|--|
| Producer | Terra Musa |
| Country | Italy |
| Region | Veneto |
| Appellation | Venezia Doc |
| Grape Variety | Chardonnay |
| Vintage | 2023 |
| Barrel | No Barrel |
| Alcohol Content | 12,5% |
| Organic & Biodynamic | Yes |
| Bottle Format | 750 ml |
| Food & Wine Matching | Aperitif, Beef, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Meats, Pasta, Pizza, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood |

Winemaking:

The vineyard is characterised by rich clayey and silty soil with a slightly alkaline composition, providing an ideal foundation for exceptional grape cultivation. Thanks to the expertly implemented Sylvoz training system for vine management, we achieve impressive yields ranging from 90 to 100 quintals per hectare. The vinification process begins with a meticulous 6-hour cryomaceration, allowing for optimal extraction of flavours and aromas. This is followed by fermentation with carefully selected yeasts at a precisely controlled temperature, ensuring the highest quality in every bottle.

Tasting Notes:

This wine has a light straw-yellow colour and a delicate, characteristic aroma reminiscent of golden apples. Its flavour is inviting, pleasant, and harmonious, featuring notes of apple, acacia flowers, and wisteria. It is undoubtedly among the best white wines, and its popularity speaks to its quality. It is best enjoyed when young.

