



# 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.*



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