



CÀ DEL GÈ  
ENZO PADROGGI

*Montalto Pavese*



**OLTREPO PAVESE  
CHARDONNAY DOC 2018**

**TYOPOLOGY:**

still or sparkling white wine

**GRAPE VARIETIES:**

100% Chardonnay

**VINIFICATION:**

after undergoing a careful valuation of their maturation the grapes are harvested by hand and a soft pressing is immediately carried out. The must obtained is left to rest and ferment in thermostatically controlled stainless steel tanks. After which the wine undergoes a re-fermentation in pressurized stainless steel tanks so as to obtain the typical 'lively sparkle'. It is then bottled in the following spring.

**ORGANOLEPTIC CHARACTERISTICS:**

straw yellow with greenish hues, bouquet delicate, elegant, with particular honey and spicy aromas. Marked fruit and floral nuances familiar of this variety of wine. To the mouth slightly sparkling, pleasing, crisp, intense, sapid with a good persistence.

**ALCOHOL:**

13,5% vol

**FOOD PAIRING:**

ideal company with delicate starters, seafood, fish and shell fish.

Excellent as an aperitif.

**SERVING TEMPERATURE:**

8/10° C

Uncork just before serving

**NOTE:**

Azienda Agricola CA' DEL GE' di Carlo Padroggi e C. Soc. Agr.

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