



## CHARDONNAY - D.O.C.

### ORGANIC VEGAN WHITE WINE

The Chardonnay Venezia D.O.C. by 47 Anno Domini Estates is Organic Vegan certified, 100% natural and still competes and excels when compared to any conventionally made Chardonnay.

Estate owner, Cristian Tombacco believes in producing high quality wines that respect the laws of organic and sustainable agriculture. This method of winemaking is not easy as every process needs to be carefully controlled and the equipment used has to be continually upgraded making organic vegan wines a rarity. The results however, are a satisfaction like no other.

The Chardonnay D.O.C. Organic Vegan is produced respecting ancient wine making traditions and vinified in a high-tech modern cellar. The estate's technological investments have allowed this wine to be produced without any animal derived ingredients like gelatine, albumin or casein. It is instead clarified using bentonite, a natural colloidal clay.

This Chardonnay D.O.C. Organic Vegan wine, has obtained its vegan certificate by one of the oldest and most rigorous certification society in the world: the Vegan Society. It has also won many worldwide competitions.





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**Classification:** Bio Vegan Venezia D.O.C.

**Vineyard:** 47 Anno Domini Estates

**Production Area:** Treviso countryside - Veneto Region - Italy

**Grapes:** Chardonnay

**Yield:** 120 Q/Ha

**Vinification:** Carefully selected bunches are quickly transported to the cellar, where they are destemmed and soft pressed in a pneumatic press. The Enologist performs a sulphite free pellicular maceration of must before detaching the must from the skins. The must is decanted for a minimum of 36 hours and when clarified starts the alcoholic fermentation. This fermentation occurs at a controlled temperature of 14°C. Following the alcoholic fermentation of the must, the wine is matured at 8°C, this temperature ensures the grape's aromatic bouquet is preserved.

**Alcohol:** 12.5% Vol

**Sugar:** 5 g/L

**Dry Extract:** 28.4 g/L

**Colour:** Straw Yellow

**Bouquet:** Primary floral notes with intense hints of Acacia, secondary perfumes reveals a scent of fresh fruits such as green apples, golden apples, and cedar.

**Flavour:** Dry and soft in the mouth with velvet, warm, sapid, crispy tastes. The aftertaste reveals a soft minerality and a balanced acidity and softness.

**Serving Suggestion:** Best paired with, prosciutto, speck, appetizers and fish courses. A great wine to combine with any vegetarian pasta sauce.

**Serving Temperature:** 8-10 °C

**Result:** A wine that is easily recognizable and stands out from other Chardonnay. Its flavour marks the typical North-East of Italy terroir. Overall an elegant wine, persistent and medium bodied harmonic wine, well balanced and 100% natural.