



Maso Maroni

BIANCO FIORE

BIANCO FIORE CHARDONNAY
I.G.T. VENETO

PRODUCTION AREA: Sub Zone - Verona.

APPELLATION: I.g.t. Veneto.

VINEYARDS: Maso Maroni.

GRAPES: Chardonnay 50% - Garganega 50%.

PRODUCTION AREA: Vineyards in Verona.

HARVEST: Hand picked in crates in the early days of September.

VINIFICATION: Grapes are vinified with soft pressing. Skins remain in contact with the juice for 2 days. This wine is made with a very low added sulfites.

AGEING: Vinification is completed wine ages for 7 months in stainless steel.

TASTING NOTES: Organoleptic specifications Straw yellow with greenish hues. Nose shows scents of apple, pear and pleasant mineral notes. Taste is well balanced, fine, elegant and very pleasant to drink.

FOOD PAIRING: Ideal as an aperitif, great pairing with any kind of fish.

ALCOHOL: 12,5% Vol.

SERVING TEMPERATURE: 6°C.

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