



## Chardonnay

Marca Trevigiana

Its origins are not clear: some scholars claim it has Middle Eastern “roots”, according to others it comes from a spontaneous cross from a pre-domesticated vine and a vine from ancient Illyria.

For a long time confused with Pinot Blanc, genetic research has shown that it is a spontaneous cross, perhaps in the Carolingian era, between Pinot Noir and Gouais blanc.

### VINEYARD

Chardonnay

### PRODUCTION AREA

Rai di San Polo di Piave (TV)

### TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

### HARVEST PERIOD

Early September

### VINIFICATION

Vinification takes place in white, with separation from the skins.

### SENSORY NOTES

**Color:** straw yellow.

**Bouquet:** slightly aromatic, with hints of bread crust.

**Taste:** harmonic and velvety taste, typical of Terre del Piave.

### PAIRINGS

Excellent as an appetizer and with all types of fish.

### SERVING TEMPERATURE

12 – 14 °C

### ALCOHOL CONTENT

12,5% vol.

### Glass:

Medium-sized tulip  
with closed mouth

### Available format:

0,75 L

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