
TECHNICAL INFORMATION

VIRTUS - CHARDONNAY



- **ORIGIN:** Farroupilha – Serra Gaúcha – RS.
 - **PRODUCT:** Monte Paschoal Virtus – Chardonnay.
 - **HARVEST YEAR:** 2012
 - **ALCOHOLIC DEGREE:** 12,5%.
 - **TYPE OF GRAPE:** Chardonnay.
 - **ALTITUDE:** 750 metres.
 - **CLIMATE:** Temperate.
 - **SOIL:** Deep, loamy, gravelly and fertile..
 - **TRAINING SYSTEM:** “Y” type.
 - **PRODUCTION:** 4,0 kg per plant.
 - **HARVEST SEASON:** 15 to 20 of January.
 - **HARVEST:** Manual with grape cluster selection
 - **PRESSING:** crushing followed by pressing the grapes.
 - **FERMENTATION:** stainless steel with T°C control.
 - **BARREL:** no.
 - **LOT:** 01/12
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- **STYLE:** Light and fruity white wine.
 - **GASTRONOMY:** A light and pleasant wine, easy to drink. The value for money is very good and this wine is for daily consumption. It can be appreciated before meals as an aperitif while waiting for the food or it can accompany salads, various starters, fish, Japanese food, poultry and pastas with white sauce, pancakes and quiches. It is a good alternative for restaurants that serve wine in a wine glass. Serve cool between 5 to 7°C.

DESCRIPTION:

- **VISUAL:** Brilliant and light yellow with green reflections.
- **AROMA:** Sharp, good intensity, citric fruits, fresh, pineapple and peach, mineral notes.
- **FLAVOR:** Light, soft, refreshing acidity, pleasant and swift.