



SEGNANA **CHARDONNAY**

It is obtained predominantly from the pomace of Trentino-grown Chardonnay grapes, some of which derive from the production of Ferrari's Trentodoc wines. Thanks to particularly soft pressing, pomace that is rich in must and a rapid start to distillation, the fragrance and fine aromas that are typical of Chardonnay are preserved in the spirit.

Enjoy it cool, at a temperature of 12-14°C (54-57°F), in a tulip-shaped glass.

42% vol.