



## Chardonnay

DOC Friuli



### GRAPE VARIETY

Chardonnay



### SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2.5 kg of grapes per vine.



### VINIFICATION

De-stemming of the grapes and cold maceration at 6-8°C. Soft crushing and slow fermentation at controlled temperature in stainless steel tanks. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.



### ALCOHOL - TOTAL ACIDITY \*

13.00 % vol. - 6.50 g/L

\* indicative values



### TASTING NOTES

Intense straw yellow. Notes of tropical fruit, apple and menthol hints. On the palate, stands out for its balance, freshness and elegance.



### PAIRING AND SERVICE SUGGESTIONS

Wine for every occasion, it pairs with success white meats and cheeses of medium seasoning, crustaceans, shellfish. Served at a recommended temperature of 12° C in a medium-sized white wine glass.



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions.



### BOTTLE SIZES

0.75 - 0.375 L