



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