

Chardonnay

DOC FRIULI

Golden yellow color, finely scented, with a dry, velvety and full-bodied flavor. When young it has an elegant and nuanced scent with notes of exotic fruit. With a slight aging the aromas become more intense and the range of the bouquet is amplified to the grasses of the meadows, aromatic leaves and dried fruits.



Grapes	Selection of Chardonnay clones
Alcoholic degree	12,50 - 13,00 % (depending on the vintage)
Soil type	Clayey
Vines Training system	Guyot
Harvest time	First ten days of September
Winemaking	The grapes are gently pressed and the grape must obtained is cooled and decanted to obtain an initial cleaning. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature.
Maturation	6 months in stainless steel tanks on its own yeasts.
Refinement	2 months in bottle.
Bottle	750 ml
Cap	Cork
Pairings	Shellfish and seafood, first courses with mushrooms and truffles, boiled meat. After a few years of aging with blue cheeses.
Serving temperature	10-12°C

