



LE MONDE

CHARDONNAY D.O.C.

Whites Collection



Grape variety: Chardonnay

Designation: Doc Friuli

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot and Sylvoz

Vine density: 4.500 vines/ha

Harvest time: Third ten days of September

Vinification: After a brief period of decantation, the must is racked and fermented at a controlled temperature. Once fermentation is complete, it remains on the fine lees until spring.

Ageing potential: 3-4 years after production

Alcohol content: 13%

Serving temperature: Approx. 10-12°C

Presentation: 0.75l bottles in 6-bottle boxes

COLOUR

Bright straw-yellow with real lustre.

AROMA

Reveals a decidedly intense nose, with alternating notes of apple, banana and vanilla together with delicate hints of white flowers.

FLAVOUR AND TASTE

Racy but balanced, it has a tangy taste and fresh body, with a harmonious finish.

FOOD PAIRINGS

It goes well with starters and risottos. Best served with fish and white meat.



www.lemondewine.com