



LE MONDE

PRATUM CHARDONNAY D.O.C.

Le Icone Collection



Grape variety: Chardonnay

Designation: Doc Friuli

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot

Vine density: 4.300 vines/ha

Harvest time: Second ten days of September

Vinification: The grapes are delicately destemmed and left in macerated for a short period. Alcoholic fermentation at a controlled temperature, maturing on the noble lees for a few months.

Ageing potential: 6-8 years

Alcohol content: 13,5%

Serving temperature: Approx. 12°C

Presentation: 0.75l bottles in 6-bottle boxes or wooden crate

COLOUR

Bright straw-yellow with golden tinges.

AROMA

At first the nose reveals hints of ripe fruit which develop into sweet custard.

FLAVOUR AND TASTE

Gracefully contoured, warm and full-bodied, with balanced notes of fruit and quince that reveal themselves in a fresh and intense finish, with good minerality.

FOOD PAIRINGS

Excellent with pasta and rice dishes, as well as with fish and white meat. Recommended recipe: spaghetti with lobster.