

# 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:** 0.75 l 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.



## **AWARDS**

3 BICCHIERI GAMBERO ROSSO 2019  
Harvest 2017



LE MONDE