



Chardonnay D.O.C.

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.

