

Chardonnay

Friuli Venezia Giulia

Denominazione di Origine Controllata



Appellation

DOC Friuli-Venezia Giulia

Grape Variety

100% Chardonnay

Area of production

Italy, Friuli-Venezia Giulia region

Soil composition

Gravelly soil, sandstone marl, sandy alluvial soil

Harvesting and vinification

Harvesting when the grapes are optimally ripe; destemming, soft crushing and cold maceration; fermentation at 18°C in stainless steel tanks; bottling after maturation on the fine lees for 6 months.

Analytical facts

Alcol: 12,50% vol

Tasting notes

Light yellow colour.

To the nose, floral and fruity aromas of apple and pineapple with slight mineral tones. On the palate the fruity notes are well balanced by a lively acidity. Slightly sapid finish.

Food pairing

It goes very well with creamy risotto, seafood menus and particularly grilled or baked fish.

Serving temperature

Serve at 8-10 °C