



Friuli DOC Chardonnay

DENOMINATION	CHARDONNAY DOC FRIULI
VARIETAL	Chardonnay 100%
ALCOHOL LEVEL	12% vol.
AREA	Friuli Venezia Giulia
SURFACE	Plains
ALTITUDE	25 - 50 m
SOIL TYPE	Clay and gravel
PLANT DENSITY	3.500 - 4.000 vines per hectare
VITICULTURAL TECHNIQUE	Guyot
HARVEST PERIOD	Beginning of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Sourced from the north east of Italy, the Chardonnay grapes used to make this wine are machine harvested, destemmed and traditionally pressed. Fermentation takes place in 300 – 1600hl tanks at 18 °C for 8-10 days. The wine is then stored in stainless steel tanks for 3-4 months before bottling.

TASTING NOTES

Bright straw yellow in colour with a greenish tinge, this wine is pleasantly aromatic, supported by fruity aromas, which follow through to the palate and are balanced with a good level of acidity.

FOOD MATCHINGS

Chardonnay DOC Friuli is the perfect aperitif and matches particularly well with fish and egg-based dishes.



CAMPAIGN FINANCED ACCORDING TO
EC REG. N. 1308/13

