



CHARDONNAY

DOC FRIULI

Technical notes

- **COLOUR** Deep straw yellow.
- **AROMA** Hints of quince, citrus, and ripe fruit.
- **TASTE** Savory and broad, intense and delicate.

Pairing suggestions

Excellent white wine that lends itself to numerous pairings. Ideal with fish-based pasta dishes, perfect with shellfish and tuna tataki. Stuffed vegetables and grilled chicken. Also excellent with fresh cheese.

Grapes

Combination of different clonal varieties of the same vine. The following clones are present: 130, 123, 76, 96. The combination of the different clones results in a very complex wine with many nuances.

Vinification

Soft pressing, classic white wine vinification with clearing of the must by decanting, first racking and fermentation at controlled temperature (18-20°C).

- **VINEYARD AREA** Ha 2,58
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2.70 m x 1.1 m
- **PLANTING LAYOUT YEAR** 1991
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

SERVING TEMPERATURE 12°C