

GiorgioZ Chardonnay

Azienda Agricola Zaglia Giorgio

Italy - Friuli - Friuli DOC

A pale straw yellow colored wine. The aromas are fine and elegant with apple, acacia flower scents and a note of bread crust. The wine is harmonious, smooth and soft.

Specifications

Appellation	Friuli DOC
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	15 years average
Soil type	Clay
Vinification	Hand harvest, soft pressing, refrigeration followed by the settling and racking of the cleaned must, then fermentation at controlled temperature and the addition of selected yeasts to enable greater control of the fermentation process. Fermentation takes place in stainless steel vats at 16 °C and lasts for about 15 days. The wine is then stored in steel tanks for 5/6 months. Bottle ageing 2 months.
Pairings	Excellent as an aperitif and a good match with light starters, dry first course dishes or broths, egg and fish based dishes. This wine is best served at a temperature of 8-10 °C.



Codes, Weights and Measures

UPC	7 84585 02209 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02209 7
Case Weight	37
Cases/Pallet	54
Layers/Pallet	9
ABV	13.50%
SRP	\$ 21.99 USD 750mL Bottle