



CHARDONNAY

D.O.C. FRIULI

HARVEST 2019

- Production area: DOC Friuli
- Grape variety: 100% Chardonnay
- Density per hectare: 3125 stocks
- Yield per hectare: 100 quintals
- Growing System: Guyot
- Harvest: done by hand

- Vinification: using the classic white wine making method with soft pressing, refrigeration followed by the settling and racking of the cleaned must, then fermentation at a 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 about 15 days. The wine is then stored in steel tanks for 5/6 months. Bottle ageing 2 months.

- Characteristics: white wine with a great structure, pale straw-yellow colour. Fine and elegant bouquet, with an apple and acacia flowers scent and a note of fresh bread crust. Harmonious on the palate, smooth and soft.

Food pairings: Aperitif, 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.

Alcohol level: 13 % Vol.

Total acidity: 5,3 g/l Tartaric Acid.

Residual Sugars: 1 g/l

Sulphur Dioxide: 101 mg/l

Non-reducing extract: 20,4 g/l