

Andrea C.



CHARDONNAY

DOC FRIULI

Grape variety: 100% Chardonnay

Food matches:

goes well with first courses with fish, white meat and vegetarian dishes.



Serving temperature: 10-12°C

Tasting notes:

the nose opens with inviting aromas of exotic fruit and white peach. On the palate, it is fresh and broad, offering a smooth, enveloping texture and a pleasantly lingering finish.

Vineyards:

the vineyards are located in Friuli Venezia Giulia, in the heart of the Isonzo zone, an area shaped by the alluvial deposits of the Isonzo River. The soils, rich in pebbles, ensure excellent drainage and promote balance, precision, and expressive finesse in the grapes.

Harvest period:

middle of September.

Vinification and ageing:

the grapes are carefully selected and destemmed, then undergo a short maceration. Gentle pressing preserves the grapes' aromatic purity. The must is allowed to settle naturally before fermenting in temperature-controlled stainless-steel tanks. After fermentation, the wine rests on its lees in stainless steel for around five months, developing added complexity and structure.

Wine ageing potential: 3 years.