



CHARDONNAY Collio DOC

VARIETAL COMPOSITION

Chardonnay

VINEYARD

Orientation: south, east and west.

Soil: The soil of the Collio DOC is a mixture of marls and sandstone from the underlying stratified layers, and usually it is clayey in the higher grounds and fine-grained at the foot of the hill slopes.

Microclimate: Mild rainy springs and hot dry summers.

Vine training system: Guyot and Sylvoz

Vine density: 4000-7000 vines/ha

Age of vines: 15-35 years

WINEMAKING

Fermentation: Light crushing followed by temperature-controlled fermentation in stainless steel tanks for ten days.

Aging: Once fermentation is completed the wine remains on the fine lees until spring, when it is bottled.

TASTING PROFILE

Fragrant notes of golden apple, banana, acacia flowers and bread crust. The structure is lush with some firm minerality and a long finish.

SERVING TEMPERATURE

10-12°C

FOOD PAIRINGS

Perfect as an aperitif. It complements scampi and shrimps, first course pastas and risottos with vegetables, poultry dishes and oven-baked fish.

AGING POTENTIAL

A couple of years in the bottle.

