



# CHARDONNAY Isonzo del Friuli DOC

## VARIETAL COMPOSITION

Chardonnay

## VINEYARD

Soil: The soil of the plot, which lies on the plain, has a decent amount of clay and is rather pebbly.

Microclimate: Mild winters and hot summers. The area of the winegrowing region towards the north is protected from the cold winds by the Alps.

Vine training system: Guyot and double arched cane

Vine density: 3000-6000 vines/ha

Age of vines: 15-30 years

## WINEMAKING

Fermentation: Light crushing followed by temperature-controlled fermentation activated by selected yeasts, in stainless steel tanks.

Aging: The wine ages in stainless steel vats until the following spring, when it is bottled.

## TASTING PROFILE

The lively fragrant and fruity aromas beautifully complement the soft and plush mouth-feel. The alcohol level and acidity work in harmony in this well-balanced wine with great versatility. The wine is straw yellow in color with slight golden highlights. The nose is intense and refined with delicate aromas of jasmine, persistent aromas of golden apple and a hint of banana. The mouth is inviting, refreshing and fragrant with a good backbone. The light aftertaste recalls fresh almonds.

## SERVING TEMPERATURE

10-12°C

## FOOD PAIRINGS

It complements crustaceans, seafood, mixed grain soups and truffle.

## AGING POTENTIAL

Excellent when still young, it can age beautifully in the bottle for a few years.

