

Chardonnay

Friuli Colli Orientali
denominazione di origine controllata

Grapes

Chardonnay.

Vineyard

The fields of the Estate, in the municipality of Buttrio (Udine).
The soil is predominantly marly-clayey.

Vinification

White wine fermentation with soft pressing of the grapes following alcoholic fermentation a controlled temperature (18°C) to encourage the development of intense aromas.

Ageing

In stainless steel tanks to prevent the wine from clouding and continuously disturbing the fine lees. The wine remains "sur lies" until bottling. Maturation continues in the bottle for at least three months.

Appearance

Bright straw-yellow colour with slightly greenish undertones.

Nose

A pleasant aroma that contributes to the elegance of the variety, suggesting white fleshed fruit, exotic fruits, apple, white flowers and bread crusts.

Palate

The flavour is full bodied and warm with a reduced acidity level that contributes to the softness of the wine. The balance and velvety final taste are excellent. A wine that, with every sip, gives off pleasant and lasting sensation with a nicely mineral and lasting aftertaste.

Food pairing

Excellent served as an aperitif or with light hours d'oeuvres. This wine pairs perfectly with first course pastas or soups, seafood-based dishes and soft cheeses.

Longevity

Reaches maximum expression of the vine in the first two years and can easily exceed four years in the bottle.

Service

This wine is best served chilled (12°C).

