



CHARDONNAY

DOC FRIULI ISONZO 2024

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Chardonnay

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot and spur-pruned cordon

HARVESTING
Machine harvested in late August.

WINEMAKING
Soft pressing, followed by inoculation with selected yeasts and fermentation at 18°C in stainless steel vats.

EVOLUTION
On the fine lees in stainless steel for five months, with periodical bâtonnage.

ALCOHOL
13 % abv.

TOTAL ACIDITY
4,7 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Pale straw with elegant aromas ranging from sweet yellow apple to gorse flowers, which evolve into a complex bouquet with notes of tarragon.

FOOD PAIRING
Highly versatile, pairs with tagliolini with white truffle, pasta and bean soup with mussels, tartare, thin-sliced, raw tuna or swordfish.

Serve at 8°C - 10°C

RECOMMENDED GLASS

