



The hard work in the vineyards has produced these unique and long-life wines. The excellence of the Friuli's winegrowing and winemaking.



COLLIO

# Chardonnay “Cosmos”

DOC

Grape variety  
100% Chardonnay



Lively straw yellow with golden highlights.



Complex with elegant aromas of ripe fruit, apple and stone fruit, melted butter and vanilla.



Well-balanced, full body and complex with flavors of ripe fruits (peach, banana), honey, sweet spicy, with a velvet taste.

**Description:** The yellow gold of this wine is the result of a scrupulous selection of the vine made by the expert hands of our members. The Chardonnay grapes are medium-small, winged, with thin-spherical grape. The pulp is firm and tasty.

**Vine training system:** Guyot. **Nature of the soil:** The Collio land is characterized by the Flysch of Cormòns: an alternation of sandstone and marl, rich in limestone, potassium and phosphorus, which is the best humus for hilly viticulture.

**Vinification and aging:** The harvest of the fruit produces a must rich in aromas of flowers that ferments in oak barrels at low temperatures for about a month. Here it is left to refine for another ten long months.

**Organoleptic characteristics:** deep Golden yellow color, like sunflowers' petals. It has an intense, very pleasant and elegant aroma of apple and yellow fruits. This wine tastes of ripe peaches and has a fullbodied, structured taste. **Pairings and service:** Fish and raw meat appetizers, lobster, seafood spaghetti, risotto with herbs. Serve at 8°C in summer and 10°C in winter.