



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



FRIULI

# Chardonnay

D.O.C.

Grape variety  
Chardonnay



Crystalline, intense, golden yellow, mimosa.



Intense, of vanilla, apples and fresh bread.



Of acacia honey and white peaches, elegant, well-structured, full and enveloping.

**Description:** medium-small cluster with round, yellow-greenish, almost golden berries; simple, slightly aromatic flavor. **Vine training system:** Guyot and simple Cappuccina, good plant intensity, short pruning, 5-10 buds. **Harvest period:** first ten days of September. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body, the must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in stainless steel tanks **Colour:** crystalline, intense, golden yellow, mimosa. **Aroma:** intense, of vanilla, apples and fresh bread. **Taste:** of acacia honey and white peaches, elegant, well-structured, full and enveloping. **Serve with:** as an aperitif, with fish and shellfish *antipasti*, fish and raw meats, fried fish and seafood, first courses and delicate *risotto* dishes. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature; serve at 8-10° in Summer and at 11-13° in Winter, in a high-stemmed glass, large tulip shaped.