



The **Chardonnay** is a refined and delicate grape variety with a soft straw yellow color. On the nose you can distinguish the floral notes of Frangipane, Orchid and Hibiscus, but also many fruity notes, such as pineapple, mango and passion fruit. On the palate it is fresh, dry, with a velvety and soft peach aroma. It is served with pasta-based first courses and with all delicate first courses, it is excellent with all types of meat.

TEMPERATURE OF SERVICE: 8 - 10° C

### Analytical General Data

**GRAPE VARIETIES:** 100% Chardonnay

**ORIGIN:** Colli Orinetali del Friuli - Friuli Venezia Giulia - Italy

**CERTIFICATION:** I.G.T. Trevenezie

**VINTAGE:** 2020

**ALCOHOL:** 12,5% Vol

**ACIDITY:** 5.1 g/l

**SUGAR:** 2.2 g/l

**PH:** 3,34

### Elaboration

**HARVEST:** First part of September

**HARVESTING TECHNIQUES:** Mechanized harvesting

**VINIFICATION:** The grapes arrived in the cellar are immediately de-stemmed and transported to the hydraulic press which, by means of a soft and constant pressing, separates the waste from the noble part. Placed in stainless steel barrels, the flower must is floated. Transferred to a new stainless steel barrel, the must ferments at a controlled temperature.

**AGING:** At the end of fermentation, the wine is filtered and placed in a new stainless steel barrel where it will remain for a few months, in order to harmonize perfume and flavor.

**MALOLACTIC FERMENTATION:** No

**AGEING IN OAK BARRELS:** No

**SPARKLING:** No

**FORMATS:** 750 ML / 1,5 L