



azienda agricole
in Friuli Venezia Giulia
dal 1963

COLLIO D.O.C.



Chardonnay D.O.C. Collio

GRAPE VARIETIES: Chardonnay.

SOIL: known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zone.

TRAINING SYSTEM: High intensity Guyot.

VINIFICATION: takes place in temperature-controlled stainless steel vats for 18 days at a temperature between +18° and +22°C.

AGING: in stainless steel tanks at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

TASTING NOTES

COLOR: straw yellow with greenish tinges.

AROMA: the nose opens with a nice intensity with a well-defined overtone of vanilla followed by an exotic fragrant finish.

TASTE: it has an excellent structure and long lingering mouth feel with a pleasant finish of citrus and minerals.

PAIRING: it makes a very good aperitif and marvellously complements any fish-based appetizer. It is excellent with vegetable soups and quite remarkable with white-meat dishes served with sauces.

SERVE: at a temperature between +11° and +12°C. Uncork just before serving.

CONSUMPTION AND AGING POTENTIAL: ideal when consumed young. If stored well, it maintains its character for 3 to 4 years.

BOTTLE SIZE: 0.750 L