



FACTSHEET OF CHARDONNAY

Type of soil: originated from the Eocene elevation, which determined the spread of an extended zone of colluvial material around it, and marl with sandstone belonging to the “flyschoide” period that have given rise to a rocky substratum.

Grape varieties: Chardonnay

Exposure: Southwest, northeast

Denomination: IGT Venezia Giulia

Alcohol content: 13%

Acidity: 5.60 ÷ 6.60 ‰

Harvest time: September

First vintage: 1980

Shelf life: 3–4 years

Aging: The wine is left to age on the lees in stainless steel tanks for about six months and a few months in the bottle.

It's also available with **Stelvin screw cap** by the French company Pechiney: we decided for this very technical closure to preserve the fragrance and the organoleptic qualities obtained first in the vineyard and then in the cellar.

Tasting Notes: From white-vinified Chardonnay. Brilliant straw yellow in color, with greenish reflections; intense, fruity bouquet (in youth, reminiscent of bananas and ripe apples), slightly aromatic; excellent persistence. Beautifully enhances the variety's natural aromas.

Serving suggestions: it matches fish recipes, both classic and nouvelle cuisine, particularly with sauce, as well as shellfish and creamed vegetable soups. An especially fine accompaniment is with frogfish soup en-croûte.

