

CHARDONNAY

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



GRAPES

Chardonnay

Grown using the double upside-down and Guyot training system, the planting density per hectare is 3,500 vines/hectare.

PRODUCTION AREA

At the La Viarte estate in the Colli Orientali del Friuli, in the municipality of Prepotto, on 24 hectares of unique hillside vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure, the soils of Eocene origin locally known as "Ponca" consist of layers of marl and sandstone.

WINEMAKING

The harvest is carried out by hand, followed by a soft pressing of the grapes with vinification in stainless steel tanks at controlled temperature. It rests for 6 months on the fine lees in stainless steel tanks, and then undergoes further refinement in the bottle for at least 3 months before being commercialized.

ORGANOLEPTIC CHARACTERISTICS

Characterful Chardonnay, fruity and mineral on the nose, soft, savory, and juicy on the palate, balanced and refined in taste.

SERVING TEMPERATURE

Serve at 8-10°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Chardonnay [year] – D.O.C. Friuli Colli Orientali – La Viarte

PAIRING

