

CHARDONNAY LIENDE

D.O.C. FRIULI COLLI ORIENTALI

14 / 14.5% Vol.



GRAPES

Chardonnay

Vineyards over 30 years old, cultivated using the double upside-down and Guyot training system, with a planting density of 3,500 vines per 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 French oak tonneaux, then undergoes further refinement in the bottle for at least 1 year before being commercialized.

ORGANOLEPTIC CHARACTERISTICS

A complex and creamy aroma, a tale of elegance and authenticity. The sip is powerful, soft, and sumptuous, rich in yellow fruit pulp, with strokes of sweet spices enriching this balanced glass and with a very long taste.

SERVING TEMPERATURE

Serve at 8-10°C in a wide glass.

HOW TO LIST ON THE WINE LIST

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

PAIRING

