



## Chardonnay

**Grape Variety:** 100% Chardonnay

**Appellation:** Friuli Colli Orientali

**Designation:** DOC

**Soil Type:** Marly

**Harvest Period:** Second ten days of September

**Harvest Method:** Manual

### Vinification:

The grapes are delicately destemmed, and fermentation takes place after a brief maceration of the skins at a controlled temperature in stainless steel tanks.

### Aging:

Maturation and aging continue in stainless steel, leaving the wine on its fine lees for approximately 4 months, depending on the vintage. The bottled wine is aged in temperature-controlled cellars for at least one month.

### Sensory Notes:

**Color:** Intense straw yellow

**Nose:** The aroma immediately evokes pastry and yeast, with hints of citrus flowers, jasmine, and vanilla.

**Taste:** Good acidity and minerality make it elegant and full-bodied; The nose continues on the palate, adding hints of hazelnut and peanut.

**Pairings:** Excellent as an aperitif. It pairs well with lean appetizers, fresh cheeses, asparagus, vegetable soups, fish pasta or risotto, and white meats.

**Serving temperature:** 8-10°C