

TECHNICAL DATA

CHARDONNAY



Variety	Chardonnay
Production zone	Friuli Venezia Giulia
Denomination	Friuli DOP
Type of Soil	Sandy – Skeletal Soil
Training system	Guyot and similar
Plants per hectare	About 3700-4000
Harvest period	September
Fermentation	In white, in steel tank, 14°C
Refining	In steel tank
Alcohol content	12,5 % vol.
Residual sugar	3 g/l
pH	3.30
Packaging	Boxes with 6 bottles
Serving temperature	10 – 12 °C
Stopper	Synthetic cork
Colour	Straw yellow
Aroma	Floral notes reminiscent of apple and flower of acacia
Flavour	Dry and elegant
Accompaniment	Fish dishes, vegetables and white meat

*Contains sulphites
Consumption for minors is
prohibited*