



CHARDONNAY DOC COLLIO

DESCRIPTION

Still white wine

AREA OF ORIGIN

Province of Gorizia

VARIETY

Chardonnay 100%

HARVEST

First week of September

GRAPE HARVEST YEAR

2021

ALCOHOLIC DEGREE

13% vol.

VINIFICATION

After crushing-destemming, a soft and long pressing is carried out, then proceeds with the cold static decantation of the must. Then, with the help of selected yeasts, the must is fermented for two weeks at a controlled temperature of 17-18 °. This is followed by six months of aging in steel tanks, during which periodic batonnage operations are carried out on the fine lees. In the spring after filtration, the wine is bottled and after a month it is ready for marketing.

CHARACTERISTICS

Intense golden yellow in color, the olfactory impact is of good intensity, characterized by hints of peach and white flowers. Fresh on the palate and with good persistence.

PAIRINGS

It goes well with first courses and delicate second courses, even with white meats.

Serving temperature: 10 ° -12 ° C.