

CHARDONNAY

DOC FRIULI ISONZO

Vineyard age: planted in 2001

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 14%

Soil composition: clayey-sandy
with gravel

Management of the vineyard:
controlled grassing
with row processing

Harvest: in the beginning of
September



VINTAGE AND HARVEST NOTES

2024 - A year characterized by a rainy spring throughout the flowering period. Beginning in mid-June, a strong temperature swing was noted that brought an increase in temperature and a total absence of rain until July, which was characterized instead by rain and heavy hail.

WINEMAKING

After a soft pressing of the grapes, fermentation in stainless steel tanks with controlled temperature at 16-18° C. Aging in stainless steel tanks on noble lees until March.

VINEYARD LOCATION

Cormons

TASTING NOTES

Intense straw yellow.

The nose expresses notes of banana and yellow fruit.

On the palate it is rich and balanced with a pleasant savory finish.

FOOD PAIRING

To be served with first courses risotto, with delicate fish preparations, with seafood and shellfish, both roasted and sauces.

