



CHARDONNAY

DOC FRIULI

Tasting notes

Distinctive and elegant with fruity notes of apple, banana, vanilla and a fragrant aroma of white flowers. Fresh, lively and highly pleasurable with optimal persistence. Bright straw yellow colour.

Aging

After a brief decantation, the must is transferred and fermented at a controlled temperature. Once fermentation is completed it remains in contact with fine dregs until March.

Food pairing

Excellent as aperitif, goes well with soups, risotto, white meat and fish courses.



• • •
Grape variety

Chardonnay 100%



• • •
Vine

Training system Guyot



• • •
Appellation

DOC Friuli



• • •
Soil

Argillaceous, calcareous, rich in micro-elements.



• • •
Alcohol

13 %



• • •
Serving temperature

8-10 °C

• • •



Italian
Wine
Atelier

Via Roma Sinistra 134 - JESOLO, Venice - ITALY

Tel. +39 0421 301632

www.iw-atelier.it info@iw-atelier.it



facebook.com/italianwineatelier



instagram.com/iwatelier