



VISTORTA

CHARDONNAY

Area	Friuli Venezia Giulia
Classification	D.O.C. Friuli
Vine	100% Chardonnay grapes
Soil type	Sandy – Gravelly soil
Alcohol content	12.50%

Winemaking

Harvest on the first decade of September. The grapes were totally destalked, lightly pressed, alcoholic fermentation in reduction mode at 16 °C for approx. 15 days in concrete tank. The wine thus obtained stayed in concrete tanks “sur lies fines”, with a weekly battonage for 6 months.

Description

Straw yellow colour with greenish reflections. A slight mineral accent is mixed with feelings of peach and apple. Acacia and hawthorn flowers, with hints of herbs and fresh fruit. In the mouth pleasant freshness and flavor of herbs with final aromatic herbs.

Pairing

Ideal with fluvial fish, fried fish, herb risotto, light cheese, dishes based on egg.

Note

Open slightly before drinking time, serve at 10–12 °C.