

TERRE MAGRE

CHARDONNAY D.O.C. FRIULI

**GRAPE VARIETIES**

Chardonnay

ALCOHOL CONTENT

14% vol

PRODUCTION AREA

D.O.C. Friuli

RESIDUAL SUGAR

3 g/lit

SOIL TYPE

Alluvial rocks, mixed with gravel and sand

TOTAL ACIDITY

5,8 g/ lit

TRAINING SYSTEM

Guyot

SERVING TEMPERATURE

8 - 10° C

PLANTING DENSITY

Medium

RECOMMENDED GLASS

Chalice glass

HARVEST PERIOD

Second half of September

AGEING POTENTIAL

Four years

RELEASE

Late spring

FORMAT (ml)

750

VINIFICATION

The grapes harvested after extended ripening in the vineyard are destemmed and undergo short cold maceration overnight followed by soft pressing. The must then ferments at a temperature of 16°-18°C, over about 25 to 30 days. Maturation continues in steel tanks, on fine deposits for about 6/7 months with frequent batonnage.

ORGANOLEPTIC CHART

Intense, bright straw yellow colour with golden shades. Fruity scents of apple, pear and pineapple. As it matures, hints of dried fruits such as walnut and hazelnut are perceptible on a background of honey.

FOOD PAIRING

Excellent as aperitif; it also pairs perfectly with fish starters or white meat.