



## CHARDONNAY

### IGT VENEZIA GIULIA

Life in the fields. The straw-yellow colour and the green reflections, the smell of a hay field, of peach and a touch of exotic fruit make this wine complete.

### DENOMINATION

**IGT Venezia Giulia**

### GRAPE VARIETY

100% Chardonnay

**Geographical location** Medea (Gorizia, Italy)

**Altitude** 30 mt. a.s.l.

**Type of soil** very slightly calcareous, rich in fine clays mixed with red gravel

**Exposure** south-south-east

**Average age of the vines** 50 years

**Training system** single guyot

**Harvesting** mechanical

### MAIN CHARACTERISTICS

A taste of our Chardonnay transports one to a hay field. The straw-yellow colour and the green reflections, the smell of the field, of peach and a touch of exotic fruit, make this wine complete.

A measured bitterness and an elegant acidity expertly come together with the aromas and the after-tastes of fruit to make it harmonious and very drinkable.

### WINE-MAKING AND BOTTLING

The grapes are made into white wine through de-stemming and immediate pressing. Alcoholic fermentation at a controlled temperature. Matured in steel.

Followed by bottling and ageing in the bottle for 5 months at the end of spring.

### ANALYTICAL DATA

**Alcohol content** 13.0% vol

**Total acidity** 5.10 g/L

**Residual sugar** 0.15 g/L

### FOOD PAIRINGS

Very versatile wine that pairs well with many dishes. Excellent paired with fish and shellfish dishes, but also poultry and light, vegetable-based first courses.

To be served at 10-12 °C