

CHARDONNAY 2022**Organic Wine**

This eminent French grape grows in our low-yielding hillside vineyards to produce a warm, intense and full-bodied white wine, expressive of the terroir.

Vineyard:

Classification:	DOC Friuli Colli Orientali
Terroir:	Loam
Exposure:	South- East
Grape:	100% Chardonnay
Pruning Technique:	Single Guyot cane pruning
Production per Hectar:	6.5 tonnes (average)

Winery:

The grapes were harvested by hand before being gently pressed they cooled for a 4h maceration. With the use of specially selected yeasts the vinification took place in modern stainless steel tanks with the temperature of fermentation controlled below 20° C. For the following 7 months the wine was left in contact with the fine lees. About 4% of the total has fermented and gone through malolactic fermentation, in french not toasted barrique.

Analysis:

Total alcohol:	13,77 %
Residual sugar:	0,5 g/l
Total acidity:	5,48 g/l
Total dry extract:	22,40 g/l
Total sulphites:	102 mg/l

Tasting Notes:

Colour: A brilliant pale lemon yellow.

Nose: The warm scent of white peach banana and Mango, and a developing creamy nuance. This warm perfume is tempered by the mineral scent.

Palate: Full bodied, fruity, fragrant, with a minerality that allows for a long subtle finish.