



COLLIO CHARDONNAY



DESCRIPTION: DOC (Registered Designation of Origin)

White Wine

PRODUCTION AREA: COLLIO

Municipality of San Floriano del Collio

PRODUCTION AREA: Asci, Valerisce

EXTENSION: 0,50 ha

GRAPE VARIETIES: 100 % Chardonnay

SOILS: Hilly terrain of stratified Eocene marl and sandstone

YIELD PER HECTARE: 60 – 65 ql.

GROWING SYSTEM: Double Guyot. Very old vines, aged between 60 and 80 years

HARVEST: Hand-harvested by the third decade of September

VINIFICATION: De-stemming and crushing of grapes and following maceration on the skins for 12 hours at a temperature of 15°C. Soft pressing and cleaning by setting of the obtained must. Alcoholic fermentation for 8-10 days at controlled temperature (16-18°C). After the end of the fermentation, ageing on fine lees 'sur lie' in steel vats with periodical batonnage for at least three months

ALCOHOL CONTENT: 13 – 13,5% vol. (depending on the vintage)

COLOUR: Straw yellow with a green tinge

BOUQUET: Crisp, with the characteristic bouquet reminding apricot, exotic fruits and white pepper

PALATE: Dry, tangy, perky, with a nice body

SERVING SUGGESTIONS: Excellent pre-dinner drink, it goes well with risotto, soups and fish, including fatty fish

SERVING TEMPERATURE: 10 – 12 °C