

Chardonnay
Venezia Giulia
IGT

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WHITE WINE



Grape variety

100% Chardonnay.

Soil

Marly-Arenaceous.

Winemaking

Short cold maceration from de-stemmed black grapes, soft pressing and fermentation in stainless steel barrels. Long series of stirring and then bottled.

Colour

Wine with a straw yellow colour with greenish reflections.

Tasting notes

Fruity and floral scent on the nose. When tasting it, it's ample, sapid and perfectly balanced.

Food pairing

It is an excellent aperitif at the table, it goes well with light appetizer, light soups, and dishes based eggs or fish.

Harvest

By hand

Serving temperature

12 – 14 °C