

# **CHARDONNAY - 2023**

Cold air coming down from the mountains mixed with the warm air from the sea allows Chardonnay to shine. Our chardonnay is a blend of two vineyard sites. One in the northern part of the Colli Orientali closer to the mountains providing more minerality, freshness and acidity while the other in Isonzo closer to the sea provides more weight and body.

## ALCOHOL

13%

#### **DENOMINATION**

Chardonnay DOC Friuli 2023

#### **VINIFICATION**

The grapes are destemmed and each lot is vinified separately. A blend is determined in May, at which time the two lots are combined before bottling in early June.

#### **AGING**

9 months on its lees in stainless steel (70% no malo), with 30% aged in neutral botte (full malo).

#### **APPEARANCE**

Bright with light yellow hue.

#### AROMATICS

Honey green apple and lemon.

## **PALATE**

This Chardonnay is crisp with both medium body and medium acidity. Truly delicious expression of stainless steel Chardonnay.

#### **FOOD AND WINE PAIRINGS**

Given its freshness this chardonnay can work as an aperitivo or with roasted chicken, lighter grilled meats and fish.