



## Chardonnay 2022



### APPELLATION

Friuli DOC



### AREA

Cervignano del Friuli  
(North Eastern Italy)



### GRAPES

Chardonnay



### ALCOHOL LEVEL

13% vol.



### BOTTLE SIZE

750 ml

### VINIFICATION AND AGEING

The grapes undergo a gentle crushing and a delicate pressing. The must ferments at a controlled temperature of around 18°C. (64°F.), in order to preserve the wine's fruitiness and all of its organoleptic complexity.

### COLOUR

Vivid straw-yellow color enlivened by luminous reflections.

### BOUQUET

Intense and extremely fresh, with notes of elderflower, banana and Golden Delicious apples.

### FLAVOUR

Delicately dry with fine balance and enchanting harmony. Its acidity is excellent and emphasizes the wine's freshness.

### SERVING TEMPERATURE

Best served cool, around 8° - 10° C.

### FOOD MATCHES

A highly versatile wine: as a light and pleasant aperitif, it combines in fine style with appetizers, throughout a meal it accompanies every delicate first-course dish and preparations of fish, vegetables and white meats.