



## Chardonnay DOC Collio cl 75

Its origins are not clear: according to some scholars it has Middle Eastern “roots”, according to others it comes from a spontaneous crossing from a pre-domesticated vine and a vine coming from Illyria. It is however original and widespread from Burgundy, its name derives from Chardonnay, the country in the region. Long confused with Pinot Bianco, genetic research has shown that it is a vine of different origins by officially decreeing its current name.

**Production area:** Friuli Venezia Giulia - Cormons (GO)

**Variety:** Chardonnay 100% DOP Collio

**Age of vines:** 30 years

**Vineyard :** Guyot Sistem

**Harvest modality:** Manually - first fifteen days of September

**Hectare's yield:** 60-70 q.li/Ha

### Characteristic:

#### Vinification and refinement

The process starts with the soft pressure of grapes, then static clarification of the must. The large part of the must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time.

### Organoleptic Characteristic:

**Colour:** Slightly intense straw yellow

**Bouquet:** Exotic fruit scent

**Taste:** Soft, persistent, full-body

**Serving Temperature:** 10-12° C

**Food Matching:** Perfect as an aperitif, suitable for appetizers and fish dishes. Excellent with pasta, soups and risotto with herbs.

**Expiration Date:** 24-36 months.

**Recommended Glass:** Kurtin Glass

### Awards :

**90/100** – Merano Wine Festival- IT (2016)

