

**Grape Variety**

Chardonnay

**Appellation**

DOC Friuli Isonzo

**Growing area**

San Lorenzo (Gorizia)

**Soil type**

Calcareous, gravel soils on a broad alluvial shelf 60 metres above sea level

**Vineyard**

Grown with organic fertilizers, integrate pest management (according to EU regulation) and with no chemical weed control

**Average age of vines**

More than 25 years

**Training system**

Guyot  
5.200 vines/ha

**Production**

50 hl/ha

**Harvest**

By hand after an accurate selection of the grapes.  
September 2016

**Vinification**

Fermentation takes place in 500-litre French oak barrels at 22-24°C, followed by maturation on the fine lees in the same barrels for 11 months, with frequent bâtonnage. The wine is cellared for at least 12 months after bottling

**Bottles produced**

27.000

**Alcohol**

14%

**Ageing potential**

20 years

**Serving temperature**

11 °C

Flavours typical of this variety, alternate sweet spices with roasted nuts. At the mouth is warm and soft. The power is well balanced by a good freshness and a long finish. A wine with a great drinkability and that ages well. Perfect to pair with all fish dishes, from warm starters to entrées and steamed or stewed main courses. To be tasted also with cheese and white meat dishes.

*"It shows all of the elements that make the best Friulian wines so compelling. The wine literally bristles on the palate with energy focus and vitality. A poised, centered finish gives the wine its sense of proportion and balance."* A.G. Vinous USA