

Anna Spinato

CHARDONNAY

Denominazione di Origine Controllata

Production area: Alps Carniche of area Grave Friuli

Varietal: Chardonnay 100%

Ground composition: Land loose and airy, very rich limestone rock of the Grave (the characteristic of white stone), led by subsequent flooding of the river Meduna.

Vineyard farming method and principal crop:

Gujot and cordon, with rigorous winter pruning and vegetation on targeted interventions for the control of production and foliage. Defense against pests according to the dictates of modern integrated pest management and special attention to irrigation.

Harvest: Manual, from mid-September.

Winemaking: Short cold maceration followed by soft pressing of grapes. Temperature-controlled fermentation in stainless steel and a small part in large wooden barrels. Aging on lees in stainless steel and bottled in the spring.

Storage: 10 °

Service: 12 °

Sensorial notes:



Color: Straw yellow.



Fragrance: Aromas of green apple, peach and fern.



Taste: In mouth keeps his promises, feelings of great acidity and crispness, good persistence and quality.

Food match: Lasagna with vegetables and rabbit ragout.

Additional notes:

Bottle model: Bordolese Elite 600g UVAG

weight: cases of 6 bottles. Gross weight 8,364kg Net weight 4,5 kg

cases of 12 bottles. Gross weight 16,622 kg

Net weight 9 Kg

Composition E-pal size 80 x 120: 120 cases of 6 bottles (24 cases per layer)

or 60 cases of 12 bottles (12 cases per layer)



Anna Spinato | Azienda Vinicola

Wine Farm

www.spinato.it

Via Risorgimento 20,

31047 Ponte di Piave TV - Italy