



*Anna Spinato*



## Chardonnay DOC Grave Friuli

**Production area:** in the area along the river Tagliamento, Friuli region.

**Varietal:** 100% Chardonnay grapes.

**Ground composition:** wide and aired fields, very rich of limestone rock of the Grave (typical white stone) led by the several floods of the river Meduna.

**Vineyard farming method and principal cultivation:** Guyot and spur cordon, with rigorous winter pruning and specific actions on vegetation for the control of production and foliage. Defense against pests according to the modern dictates of integrated pest management and special attention to irrigation.

**Harvest:** manual from mid-September.

**Winemaking:** short maceration followed by the soft pressing of the grapes. Temperature-controlled fermentation in stainless steel and a small part in large wooden barrels. Aging on dregs in stainless steel and bottling in Spring.

**Conservation:** 10° C

**Service:** 10°/12° C

### SENSORIAL NOTES:

**Color:** intense straw-yellow.

**Fragrance:** aromas of green apple, peach and fern.

**Taste:** on the palate it keeps its promises: feeling of great acidity, crispness and a good persistence.

**Match:** Lasagna with vegetables and rabbit ragout.