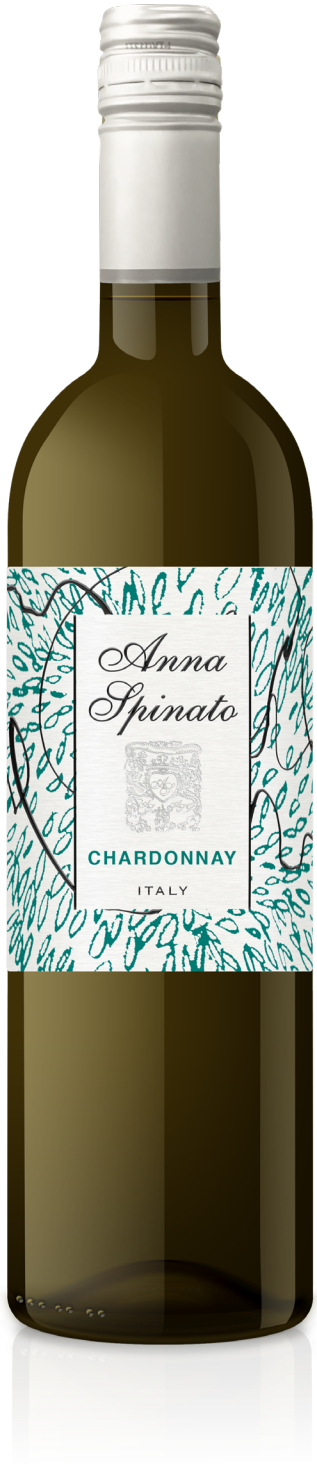
Anna Spinato




# Chardonnay

## DOC Friuli Grave

**Production area:** In the area along the river Tagliamento, Friuli region

**Grapes:** 100% Chardonnay

**Soil:** Wide and aired fields, very rich of limestone rock of the Grave (typical white stone) led by the several floods of the river Tagliamento

**Training system:** Guyot and Spur Cordon

**Harvest:** Manual from mid-September

**Vinification:** 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

**Analytical data:** Alcohol content 12,5% - Residual sugar 3 g/lt - Total acidity 6,5 g/lt

**SENSORIAL NOTES**

**Color:** Intense straw-yellow

**Fragrance:** Aromas of green apple, peach and fern

**Taste:** Feeling of great acidity, crispness and a good persistence

**Food pairing:** Lasagna with vegetables and rabbit ragout

**Service temperature:** 12°/14° C

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