

CHARDONNAY "SIET VIGNIS"

DOC Friuli Isonzo Rive Alte

This wine is made from the grapes of seven Chardonnay vineyards, covering a total area of less than three hectares. Although it is grown all over the world, Chardonnay can be considered a native Friuli variety. It should be noted that, like other grape varieties of French origin, it has been present in the Gorizia area for over 150 years and has adapted to our climate and soils with great and consistent results in winemaking terms. Siet Vignis is aged in 2,500-litre oak barrels, where it remains on the lees for 12 months. It has citrusy notes with hints of golden delicious apples and tropical fruit. It is a prized international variety that has allowed itself to be shaped by the local terroir, taking on its personality.



Vine density: vines per hectare: 6000

Training system: Guyot

Clones featured: R8, 96, 95, 548 Yield per vine: approx. 1–1,4 Kg

IN THE WINERY

Wine processing: white

Maceration: no

Crushing: destemmed grapes

Fermentation: at a controlled temperature of 19°C

with cultured yeasts

Ageing and storage: in 2500-litre oak barrels for

one year on the lees

Malolactic fermentation does not take place

PAIRINGS

It is an excellent accompaniment to dishes with white sauces; soups; boiled meats and meats in sauces.

