



GRAPES: Chardonnay (40%), Riesling Renano a.k.a. Rhine Riesling (20%), Tocai Friulano a.k.a. Friulano (40%)

PRODUCTION ZONE: Cormons (Gorizia), Friuli

APPELLATION: Venezia Giulia IGP (*Indicazione Geografica Tipica*)

SOIL: Sandy-clayey, very stony

AGE OF VINES: 30 years old

TRAINING SYSTEM: Double reversed fruiting cane

VINES PER HECTARE: 4,500

HARVEST TIME: First ten days in September; manual

VINIFICATION METHOD: Fermentation in stainless steel at 16-18° C (60.8-64.4° F)

AGEING: Sojourns in stainless steel tanks until bottling (February/March)

ALCOHOL CONT. BY VOL.: 12%

PACKAGING: 12 bottles per carton

SERVING TEMPERATURE: 12° C (53.6° F)

CLOSURE: Screw-cap

TOTAL PRODUCTION: 1,250 cs.

TASTING NOTES

COLOR: Light straw yellow

BOUQUET: Floral, fruity and fragrant, showing distinct finesse

PALATE: Crisp and very well balanced on the palate, with pleasing, zesty acidity and light alcohol content

FOOD PAIRING: Delicate first courses and fish-based dishes