

Chardonnay

2016



Wine description

Clear yellow colour. Nicely composed wine, of medium body, with an intense and complex aroma. A flowery bouquet which with time begets a note of white blossoms, with a little peach, dried fruit and a soft touch of citrus and spice. It develops well on the palate, fresh and lively with a note of mineral tone, a hint of citrus, dried fruit and spices. Long-lasting. Most enchanting, with a soft texture and the characteristics of its variety.

With food

Chardonnay - the best known white dry wine is as suitable for modern creative cuisine as for the traditional one. It is excellent as an appetiser.

Aging

It is recommended to drink it when fresh. Maturation enriches its minerality. Some vintages may mature in the bottle for more than 10 years.

- **Grape type:** Chardonnay
- **Region:** Collio - Italy, Brda - Slovenia
- **Vineyards:** Gredič, Ceglo, Jordano
- **Vineyards age:** 17 - 30 years
- **Vineyards altitude:** 150 - 250 metres above sea level
- **Vineyards exposure:** south-west / south-east
- **Soil type:** marl, slate and sandstone (opoka)
- **Harvest:** hand-harvested, at the end of August
- **Vinification:** 12 to 24 hours of maceration, fermentation with natural yeasts of grapes, in stainless steel barrel.
- **Maturation:** 7 months on the lees in stainless steel tanks
- **Maturation in bottle:** at least a month
- **Alcohol:** 13,5 % vol
- **Total acidity:** 5,1 g / l
- **Bottle:** 0,75 l
- **Bottling:** 6.600 bottles in May 2017
- **Serving temperature:** 12 °C