# Chardonnay Venezia Giulia IGT

The grapes for this way are harvested in late September and grapes are soft-pressed whole, with a portion fermented in stainless steel, and another in new medium-toasted Allier barrique and tonneaux; the latter undergoes twenty-four hours of cryomaceration before bottling. A lovely intensity with a never-excessive toasty note. Mellow and structured, with well-integrated acidity and excellent balance and persistence.

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**Wine exported to:** Canada, USA, Japan, Australia, Austria

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## Most recent awards

**JAMES SUCKLING:** 90

**GAMBERO ROSSO:** Tre bicchieri

**WINE ENTHUSIAST:** 91

**ULTIMATE WINE CHALLENGE:** 89

**WINE SPECTATOR:** 86

# 🛢️ Winemaking and Aging

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| Grape Varieties: | 100% Chardonnay |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | Approx. 15 days |
| Type of yeast: | Selected yeast |
| Fermentation temperature: | 17 °C (62.6 °F) |
| Length of maceration: | 24 hours |
| Malolactic fermentation: | No |
| Aging containers: | Barrique and tonneuax |
| Container size: | 225 L and 500 L |
| Container age: | New |
| Type of oak: | French Allier |
| Bottling period: | April |
| Aging before bottling: | 9 months |
| Closure: | Cork |

# 🍷 Vineyard

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| Organic: | No |
| Vineyard location: | Gradisca D'Isonzo |
| Vineyard size: | 3.7 acres (1.5 hectares) |

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| Soil composition: | Gravelly, red soil, rich in minerals and micro-elements |
| Vine training: | Guyot |
| Altitude: | 80-100 feet (262-378 meters) above sea level |
| Vine density: | 1,820 vines per acre |
| Yield: | 3.5 lbs per vine |
| Exposure: | Northeastern |
| Years planted: | 2019 |
| Time of harvest: | April |
| Total yearly production (in bottles): | 10,000 |

## 🛎 Tasting Notes and Food Pairings

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| Tasting notes: | Warm golden yellow, intense bouquet of apples, vanilla cream, and lemon, with a hint of flint underneath. Full-bodied. Creamy palate with well-integrated acidity and a soft, round texture. |
| Serving temperature: | Best served at 10-12 °C (50-53.6 °F). |
| Food pairings: | Brilliant with structured, rich, flavorful first courses, fish soup and mushroom risotto. |
| Aging potential: | Up to 6 years |
| Alcohol: | 13% |
| Winemaker: | The Bortoluzzi Family |