



## COLLIO CHARDONNAY



**APPELLATION**  
DOC Collio

**PRODUCTION AREA**  
Villages of Farra d'Isonzo, San Floriano, and Cormòns in the Collio DOC.

**GRAPE VARIETY**  
Chardonnay

**TYPE OF SOIL**  
The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

**VINE TRAINING SYSTEM**  
Guyot

**HARVEST**  
All hand picked

**VINIFICATION**  
After destemming, the must and pulp undergo a cold maceration, followed by a gentle pressing to separate the grapes from the skins. Fermentation takes place in temperature-controlled stainless steel tanks. The wine thus obtained is left to refine six months on the lees before being bottled, and then some more months in the bottle.

**CHARACTERISTICS**  
Straw yellow color with golden hues. It has an intense aroma of exotic fruit - as pineapple - and other fruit, as apple and pear. It has a good structure and is well-balanced between freshness and sapidity.

**BOTTLE SIZE**  
0,375 l – 0,75 l – 1,5 l