

BORGO DELLE SCHE



Name of the wine: IGT Venezia Giulia Chardonnay

Grape: Chardonnay

Production area: Friuli grave

Age of vineyards: 15 years

Type of soil: Stones

The grapes are softly pressed after a short term maceration (about 6 – 8 hours).

The must is previously decanted and fermented in steel tank for 80 % and French oak barrique for 20 %; afterwards the wine made the malolactic fermentation.

The wine is maintained for about 10 months on fine lees with frequent batonnages.

The wine has a strong yellow colour, it smells like ripe fruits, melon, hazelnuts, the wood brings to it only a weak note of spicy and complexity, but it is not predominant.

The mouth is fatty and salty and it comes out with a good structure and along the time with a strong note of mineral.

We recommend this wine in combination with entrees, white meats like poultry, fish, fresh goat cheeses. We recommend to serve it at a 12°C of temperature.

