



SIRCH



CHARDONNAY CLADRECIS Friuli Colli Orientali DOC



It is an all-embracing and elegant wine, fruit-forward, which stands out for its pleasing crispness.

An international grape variety of high vigor, with regular and abundant productivity. Originally from Burgundy, it may have much older Middle Eastern roots and has found a special habitat in the Friuli Colli Orientali DOC zone. It was already mentioned in the catalogue of the 1863 Friuli Exhibition under the name of white Burgundy. In 1939, it was judged as a "variety of great value".

Grapes. Chardonnay

Designation of origin. Friuli Colli Orientali DOC

Soil. Flysch of marl and sandstone of Eocene age

Training system. Guyot

Harvest time. Third week in September

Harvest method. By hand

Vinification. The grape is de-steamed and gently pressed. The must obtained undergoes static decanting at low temperature then follows fermentation in oak barrels

Maturation. At the end of fermentation the wine is left to rest in oak barrels for 10 months on fine lees with frequent bâtonnage. The wine then is bottled and left to rest in the cellar before releasing for sale

Organoleptic description

Color. Intense yellow with distinct golden hues.

Nose. Elegant, complex and harmonious on the nose. The citrus notes mingle with creamy pastry sensations like vanilla and crème brûlée. Balsamic finish.

Taste. The complex and harmonious taste is sustained by a noble, mineral and sapid acidity. Tropical fruits and dried fruits melt away into the creamy pastry note for a long-refined finish.

Food pairing. Especially suited for fish dishes, white meat and cheeses. Custard desserts, with forest fruits or lemon. Always the best with salmon

Serving temperature. 12/14° C