

CHARDONNAY DOC FRIULI GRAVE



Anna Spinato
AZIENDA VINICOLA WINERY



100% Chardonnay



12°/14°



750ml



12,5%

%ALC



3g/lt



6,5g/lt

Soil

Wide and aired fields, very rich of limestone rock of the Grave (typical white stone) led by the several floods of the river Tagliamento

Training system

Guyot

Harvest

Manual from mid-September

Vinification

Short maceration followed by the soft pressing of the grapes. Temperature-controlled fermentation in stainless steel and a small part in large wooden barrels. Aging on dregs in stainless steel and bottling in spring.

Color

White still wine.

Intense straw yellow. ●

Fragrance

Really intense on the nose. Notes of tropical fruit: pineapple, papaya, melon. Then some reminds of elderberry flowers together with hazelnut and white pepper.

Taste

Full sip; the tropical notes alternate the halzenut and pepper a really rich sip.

Foodmatch

Perfect with mushrooms risotto.

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