



# ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



## CHARDONNAY

### PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

### VARIETAL

Chardonnay

### GROWING SYSTEM

Guyot and Friuli single inverted

### HARVEST PERIOD

September

### WINEMAKING

The whole grapes are gently pressed to obtain the must followed by a cold static decantation. Fermentation and aging take place "sur lies" in glass-lined cement tanks under controlled temperature.

### ALCOHOL

12.50% vol. average

### COLOUR

Straw yellow with greenish hues.

### TASTING NOTES

Delicate at first to the nose, with elegant fruit and floral tones that blend with mineral sensations, it has clean and fresh aromas with refined nuances of jasmine, yielding notes of Golden Delicious apples and ripe tropical fruits. In the mouth it is lively and balanced with good softness and deep flavour.

### SERVING TEMPERATURE

10-12 °C

### SUGGESTED PAIRING

Especially good with light appetizers, fish salads, rice and main fish or vegetables dishes, it perfectly matches also egg courses and baked or grilled fish as well.

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