



Chardonnay – Casali Roncali

CLASSIFICATION:

D.O.C.

PRODUCTION AREA:

Friuli Colli Orientali

PRODUCER/BOTTLER:

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

MADE IN ITALY

GRAPE TYPE:

Chardonnay

BUNCH:

Small, almost pyramidal, winged

GERMINATION:

April

FLORESCENCE:

First half of June

RIPENING:

Second half of September

VINIFICATION/FERMENTATION:

Vinified without the skins with soft pressing at a controlled temperature between 19 and 21° C; lees contact for 5 months.

STYLE:

Dry

DESCRIPTION:

Harmonious, persuasive, with aromas of apple peel and fresh butter; good finish with attractive twist of acidity

GASTRONOMIC PAIRING:

Starters, especially fish-based, seafood risottos and grilled fish

SERVING TEMPERATURE:

12° C

CONTENT:

Bottle 0,75 lt.

AGEING:

2 - 4 years

TECHNICAL ANALYSIS:

Alcohol: 12,50 %vol

Contains sulphites