



SIRCH



CHARDONNAY CLADRECIS Friuli Colli Orientali. DOC

Cladrecis is an ancient village at 314m above sea level in the Municipality of Prepotto, an enchanting place where the project of recovery of ancient vines by the brothers Pierpaolo and Luca Sirch has become. Here, at the border of Friuli Oriental Hills DOC, the sloping vineyards amidst secular woods, design a silent, beautiful landscape. Cladrecis wines are a true “cru” with precise terroir personality.

Grape variety. Chardonnay

Designation of origin. Friuli Colli Orientali DOC

Soil. Flysch of marl and sandstone of Eocene age

Training system. Guyot

Pest management. Integrated pest management with controlled environment impact

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

Color. Intense yellow with 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 savory and mineral taste is complex and harmonious sustained by a noble 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



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