



# SIRCH



## CHARDONNAY 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

**Appellation.** Friuli Colli Orientali DOC

**Soil.** Marl and sandstone of Eocene age

**Training system.** Guyot And Friulian Double inverted

**Harvest time.** First and second weeks in September

**Harvest method.** Manual and mechanical

**Vinification.** the grape is de-steamed and gently pressed. The must obtained undergoes static decanting at low temperature, before starting fermentation in stainless steel tanks at controlled temperature of 16/18 C

**Ageing.** At the end of fermentation, the wine rests in the same tanks on fine lees for 6 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale

### Organoleptic description

**Color.** Straw yellow color with golden nuances.

**Nose.** Intense, wide and enveloping bouquet. The nose conveys into an intense scent of cream and puff pastry with distinct floral notes of jasmine and elderberry which blend with notes of ripe fruits and tropical fruit.

**Taste.** The taste is complex, fresh and enveloping. Notes of pear and dried fruits enriched by the freshness of bergamot and balsamic hints. Lingering and pleasant aftertaste of white and yellow fruits.

**Pairing.** Especially suited for light entrées, fish dishes and white meat. Excellent with scallops

**Serving temperature.** 12/14° C