



CHARDONNAY D.O.C. ISONZO 2012

SCHEDA TECNICA

GRAPES: Chardonnay D.O.C. Friuli Isonzo 100%

HARVEST:

Manual harvesting of the grapes held about September 20th, with subsequent crushing

AVERAGE YIELD PER ha: 65 quintals/ha

ANALYTICAL DATA OF WINE:

Alcohol content 13.7% - Total acidity 5.3% -
Dry extract 19%

VINIFICATION:

In white, with immediate cooling of the must, next to a gentle pressing.

Then the process of decantation, pouring and then the fermentation at a controlled temperature (18° - 20° C)

VINIFICATION:

Early May - N. of bottles produced 1.300

WINE CHARACTERISTICS

AND FOOD MATCHING SUGGESTIONS:

The color of the wine is straw yellow, with coppery reflections, it distinguishes itself by its balanced scent which recalls acacia flowers. With the maturation it takes on the nuances of crusty bread. Very palatable wine, it matches with a wide range of combinations; risotto with shrimp and pumpkin flowers. December / January. Temperature-controlled fermentation and 30 days maceration.

SERVING TEMPERATURE:

12° C – 13° C

Note:

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