

CHARDONNAY D.O.C. FRIULI ISONZO 2016

SCHEDA TECNICA

GRAPES:

Chardonnay D.O.C. FRIULI
ISONZO 100%

HARVEST:

Manual harvesting of the grapes around
the second half of September.

AVERAGE YIELD PER HA:

65 quintals/ha.

ANALYTICAL DATA OF WINE:

Alcohol content 14.50%

Total acidity 5.00% -

Dry extract 19.70%

VINIFICATION:

The immediate refrigeration,
the following pressing, next to
the process of the settling, the
pouring and the final
fermentation at a controlled
temperature (18° C – 20°).

BOTTLING:

End of April - N. of bottles produced 2.000.

WINE'S CHARACTERISTICS AND FOOD MATCHING SUGGESTIONS:

This wine is characterized by
an straw yellow color and by
an intense perfume. It reminds
the pineapple's flavor with a
delicate nuance of the surprise
pear. It's the perfect wine to
drink during the aperitif with
friends.

SERVING TEMPERATURE:

12° C – 13° C



Note¹:

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