

# 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 surplice  
pear. It's the perfect wine to  
drink during the aperitif with  
friends.

### **SERVING TEMPERATURE:**

12° C – 13° C



Note<sup>1</sup>: .....

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