



FRIULI

Chardonnay DOC Collio

Producer: Ca'Ronesca

Area of Production: Collio

Grapes: 100% Chardonnay

Vinification: After crushing and de-stemming, the grapes are subjected to a soft and long pressing, then the must undergoes cold static decantation and, after separation, it is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 18°C. Afterwards the wine ages on fine lees in stainless steel tanks for about six months during which periodical stirring operations take place. In spring, after being filtered, the wine is bottled and one month later is introduced onto the market.

Tasting Notes: Of brilliant golden yellow color, it expresses an intense and spicy aroma of banana, nutmeg, peach and white flowers; in the mouth it is long, rich and rounded, with an aftertaste of spices and bread straight out of the oven.

Food Pairing: It goes well with delicate first and second courses, may even be combined with white meats.



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