

The fruit of a land kissed by the sun. The elegance stems from the lush hillsides of Collio area, where the sun exposure combined with the sea breeze offers fragrant and mineral wines.

The terrain of the DOC Collio area is characterised by the Flysch of Cormòns, consisting of a sequence of sandstone and marl, rich in limestone, potassium and phosphorous, which represents the best humus for the hill-side viticulture.

Structured, full-bodied wines with a complex bouquet rich in aromas.

Perfect for refined tables and for the most demanding palates, those always looking for food and wine excellence.





Chardonnay

D.O.C.

Grape variety Chardonnay





Crystalline, deep golden yellow like sunflower petals.



Intense, pleasant and elegant aroma of apples and fresh bread.



Of wildflower honey and ripe peaches, well-structured, full and enveloping.

Description: small-medium cluster with round, yellow, almost golden berries, simple, slightly aromatic flavor. Vine training system: Guyot and simple Cappuccina, short pruning, 5-10 buds, good plant intensity. Harvest period: first ten days of September. Vinification: the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body. The must ferments at controlled temperature. Maturation: 6-7 months on the fine lees in large, oval-shaped oak barrels. Colour: crystalline, deep golden yellow like sunflower petals. Aroma: intense, pleasant and elegant aroma of apples and fresh bread. Taste: of wildflower honey and ripe peaches, well-structured, full and enveloping. Serve with: an excellent aperitif, with fish and meat starters, prosciutto crudo ham, culatello, soup, fish and vegetables risotto, herb omelets. Serving temperature: store the bottle in a cool, dark place with a stable temperature; serve at 8-10° in Summer and at 11-13° in Winter, in a highstemmed glass, large tulip shaped.