

CHARDONNAY COLLIO DOC

2020 | White Wine



Italy, Friuli Venezia Giulia

Livon

Case Size: 6

Bright straw yellow in color, it has a very elegant bouquet, ranging from apple to bread crust, to peach and hazelnut. On the palate it is velvety and leaves the mouth clean and dry.

Vinification:

The grapes are harvested by hand and placed into boxes, then steeped in a cold horizontal press for 8 hours and the must is cleaned through settling. Fermentation takes place in steel tanks at controlled temperatures of 18°C. When fermentation is over the wine remains in tank to mature for about 5 months at a constant temperature. There follows a further long period of refining in the bottle before the wine is released.

Grape Varieties: Chardonnay

Classification: Collio DOC | **ABV:** 12.5% | **Closure:** Natural Cork