

## CHARDONNAY BRAIDE



[IGT Venezia Giulia]

# Organoleptic notes and food pairing

An elegant wine, with notes offlowers and fruit on the nose. Properly laid down, the wine develops a more full-bodied character, acquiring distinct tones of honey, ripe fruit and a hint of dried fruit.

Served chilled it is an excellent aperitif or accompaniment for fish.

#### Terrain type:

generally flat with gravelly substratum covered by a layer of soil

### **Cultivation system:**

Guyot

#### **Density:**

4500 plants to hectare

### Harvest method:

manual

#### **Bottle type:**

0,75 |

#### Vinification:

light pressing, static decanting, fermentation in stainless steel, batonnage, sur lies aging for 6 months.