



ANGORIS
1648



Chardonnay

DOC FRIULI

LINEA CLASSICA



Chardonnay 100%



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides.



After a short cold maceration, the fermentation of the must takes place at a controlled temperature.
Then the wine is left to rest 5 months in stainless steel tanks.



Straw yellow of medium intensity.
Fruity aromas of pineapple, apricot and peach.
Dry, full, harmonious, balanced.



Ideal on its own or with light appetizers, boiled sea bass, oysters; risotto with cuttlefish ink; white steamed meat and fresh cheeses.
Serving temperature 8 - 9 °C

