



ANGORIS
1648



Chardonnay

DOC FRIULI COLLI ORIENTALI
ANGORIS LINE



Chardonnay 100%



Stabili della Rocca ~ Training method Guyot ~ Harvest time mid-September



14,0% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 135 sea/level ~ Production area 2,0 ha



Planted in 2001 ~ Vine density 4.000 vines/ha ~ Yield per hectare 60 quintali/ha ~ Production 9.300 bottles



After the cold maceration, the fermentation of the must takes place at a controlled temperature for 10 days. Then the wine is left to rest 8 months in stainless steel tanks and is then aged in the bottle for a month.



Straw yellow with golden highlights.

Delicate floral aromas of acacia and jasmine, with slightly smoky mineral notes. On the palate, it is fresh and savory, long, with the right acidity and marked minerality.



Ideal with shellfish, seafood risotto, and vegetable soups. Excellent as an aperitif paired with fresh cheeses. Serving temperature: 10-12 °C.

