



0,75 l



Carato



Appellation

Friuli Aquileia DOC



Grapes

Chardonnay



Vineyards

Situated in the property of Cortona on the former river Torre's course, on a mixed soil of gravel and sand



Harvest

At the end of September, after a period of raising on the plant



Vinification and Maturation

Cold maceration followed by a fermentation and an ageing in French oak and acacia barriques for 8 months



Yield

50 q/ha



Production

3.000 bottles



Ageing Potential

Best between 3/5 years from bottling, ageing well over the years



Tasting Notes

Deep yellow with bright golden hues. To the nose intense and charming scents of eucalyptus, spices and dried fruits. To the palate emerge smooth flavours of toasted vanilla. Full-flavoured, warm and very long aftertaste



Technical Data

Alcohol	13,5 %
Residual Sugar	2,0 g/l
Total Acidity	4,6 g/l
Non-Reducing Extract	22,5 g/l

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VALPANERA