

GRICI CHARDONNAY

DESCRIPTION International wine, cultivated worldwide. The resulting wines are always over rewarding.

FRAGRANCE Scent of vanilla, with hints from bready to exotic mature fruits.

FLAVOUR Warm and velvety, persistent with good minerality.

PAIRING Fish and noble shell fish

SERVING TEMPERATURE 13° - 15°

VINE Chardonnay

DENOMINATION Collio

VINEYARD Zegla

VINTAGE 2003

CULTIVATION Guyot

HARVESTING Hand picking, with careful selection of the grapes at the end of September.

VINIFICATION Delicate stemming of the grapes, on skins maceration, soft pressing. Fermented in tonneaux for 12 months, aged on the yeasts and bottle ageing for over one year. Must purification at low temperature.

ANALYTICAL DATA Alcohol [%vol.] 14.5 - Total acidity [g/lit] 5.0

