

# CHARDONNAY D.O.C. "RONC DI JURI" FRIULI COLLI ORIENTALI



- Variety:** Chardonnay
- Winemaking:** grapes are hand-picked when fully ripe. Only the very best bunches are selected and then gently squeezed. The must ferments in new and one-year old French oak barrels and remain on the lees until a few days before bottling. Throughout the ten months of ageing in wood, the lees were stirred four times a week. The wine underwent full malolactic fermentation
- Ageing:** 10 years and more
- Appearance:** deep golden yellow
- Nose:** ripe tropical fruit, mainly pineapple and banana, against a background note of vanilla
- Palate:** broad, lingering sensations of pineapple and vanilla. Soft, warm mouthfeel and very long length. Subtle hint of spice on
- Food match:** very versatile in food-pairing, perfect with poultry, shellfish appetizers and first courses