

Chardonnay – Cabert

CLASSIFICATION:

D.O.C.

PRODUCTION AREA:

Friuli Grave

PRODUCER/BOTTLER:

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

MADE IN ITALY

GRAPE TYPE:

Chardonnay

BUNCH:

Small, nearly pyramidal, winged

GERMINATION:

April

FLORESCENCE:

At the end of May, the first days of June

RIPENING:

The first week of September

VINIFICATION/FERMENTATION:

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

STYLE:

Dry

DESCRIPTION:

Fruity, harmonious and elegant

GASTRONOMIC PAIRING:

Canapès, hors d'oeuvre, fish and seafood dishes

SERVING TEMPERATURE:

12° C

CONTENT:

Bottle 0,75 lt.

AGEING:

1 - 2 years

TECHNICAL ANALYSIS:

Alcohol: 12,00/12,50 %vol

Contains sulphites