



Chardì

Classification: sparkling Extra Brut

Grapes: Chardonnay

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4500

Yield (Q per Hectare): 120 q/ha

Harvest period: first days of September

Fermentation temperature: <16°C

Vinification method: “Charmat” method long

Maturation bottle: 1 month

Formats: 750 ml

Serving temperature: 6-8°C

Reccomended Glass: flûte

Tasting notes

Color: straw-yellow wine with greenish hues

Nose: wildflowers, acacia, green apple

Palate: dry, velvety, harmonious

Serve with: Excellent as an aperitif and goes well with main courses, except for desserts.

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