



Chardonnay

Classification: Dop Friuli

Grape Variety: Chardonnay

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

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4900

Yield (Q per Hectare): 90 q/ha

Harvest period: first days of September

Fermentation temperature: <17°C

Vinification method: alcoholic fermentation at controlled temperature in thermos-regulated steel vats. The yeasts are left for 3 months to enhance the quality of the wine.

Maturation bottle: 2 months

Formats: 750 ml;

Serving temperature: 8-10°C

Recommened Glass: tulip or sommelier

Tasting notes

Color: straw yellow with greenish hues

Nose: bread crust. Fine and delicate lingering

Palate: fresh, dry, soft, full-bodied and well-structured

Serve with: Excellent as an aperitif. Appetizers and fish dishes.

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