



Edgardo II

Classification: sparkling 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): 180 q/ha

Harvest period: last days of September

Fermentation temperature: <18°C

Vinification method: Method Classic

Maturation bottle: 10 months

Formats: 750 ml

Serving temperature: 6-8°C

Reccomended Glass: flûte

Tasting notes

Color: straw-yellow

Nose: wildflowers, bread crust, golden apple

Palate: dry, soft, pleasantly cool. Fine and lingering “perlage”

Serve with: all foods. Except for desserts.

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