
IMPERO

WINE DISTRIBUTORS

CHARDONNAY DOC FRIULI ANTONUTTI, WHITE WINE

APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITON

Chardonnay 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

De-stemming of the grapes and cold maceration at 6-8°C. Soft crushing and slow fermentation at controlled temperature in stainless steel tanks. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.

TASTING NOTES

Intense straw yellow color. Notes of tropical fruit, apple, and menthol hints on the nose. Velvety sensation, well-balanced, fresh, and elegant on the palate.

FOOD PAIRING

Wine for every occasion, it pairs with white meats and cheeses of medium seasoning, crustaceans, shellfish, pasta or risotto with spring vegetables and soups. Serve at 12° C.



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