



ROCCA BERNARDA

# Chardonnay

Friuli Colli Orientali D.O.C.



<b>Appellation:</b>	Friuli Colli Orientali D.O.C.
<b>Grape varieties:</b>	Chardonnay
<b>Elevation:</b>	130 m.s.l.
<b>Exposure:</b>	East
<b>Soil type:</b>	Marl-sandstone from the Eocene epoch
<b>Vine training system:</b>	Guyot
<b>Plant density:</b>	5.400 plants per hectare
<b>Winemaking:</b>	The grapes remain in contact with the skins for a short cold maceration. Fermentation takes place at controlled temperature in steel tanks. As soon as the alcoholic fermentation is over, the wine is aged on the fine lees for about six months. Refinement in bottle for at least two months before being placed on the market.
<b>Bottles produced:</b>	13.000 Bottles
<b>Bottle sizes:</b>	0,75 liters

The world's most popular French grape variety. Chardonnay grapes ripen well on the hills of Rocca Bernarda also maintaining an excellent balance between sugars and acidity. Characterised by a full and warm taste, it is a well-balanced wine. Fragrant and elegant aromas reminiscent of ripe apple.

