



COLLI DI POIANIS

GLI STORMI

Chardonnay



Crystal clear golden yellow in colour. The complex nose blends finesse and elegance, finishing long and rich. Lots of exotic fruit, ranging from banana to mango, and then chestnut honey, vanilla, oregano and roasted hazelnuts. Plush, pronounced and lingering it opens on the palate with a light aftertaste of plain chocolate. It beautifully complements risottos, white meat dishes, crustaceans and oven baked fish.

Varietal Chardonnay

Appellation DOC Friuli Colli Orientali

Production area Prepotto

Soil type Eocene marl and sandstone

Training system Spurred cordon

Winemaking and ageing The grapes are manually harvested destemmed and undergo soft pressing. Fermentation of the free run grape juice takes place following cold static settling for 5 days. Part of the juice ferments in controlled temperature stainless steel tanks and part in French oak barriques, where malolactic fermentation also follows. The lees are stirred regularly to extract maximum aroma and gain structure and natural stability. The wine stays on the lees in stainless steel, then bottled.

Serving temperature 10-12 °C