

# Collio Chardonnay Bio

*Ideal temperature*

*8-10 °C*

*Wine variety*

*Obtained 100% from Cabernet Franc grapes, a vine originally from Bordeaux introduced in Collio at the end of the 19th century, with a very vigorous vegetation, where it immediately proved to be very resistant to rain and bad weather in spring and autumn.*

*Altitude*

*The vineyards from which this wine is produced are located in Ruttars and Bukova vineyards in the southwest side of Mount Calvario, at an altitude of 180 meters (600 feet) above sea level.*

*Farming system*

*Cultivated with guyot system.*

*Vinification*

*Traditionally the grapes are cryo macerated for 24 hours, after which they are pressed and fermented at controlled temperatures. Wines are kept "sur lie" until bottling.*

*Color*

*Pale straw yellow.*

*Nose*

*Unmistakable is its pleasant bouquet, extremely varietal with aromas of citrus, apple delight and cream notes.*

*Taste*

*The palate has a fragrant entry, with a succession of corresponding sensations which, in the finish, give way to elegant memories of apple.*

*Serving Temperature*

*It should be served chilled, around 8 - 10° C (46 - 50° F), as this is the way to capture all its fragrance.*

*Pairing*

*It can be enjoyed with grilled or stewed fish dishes, but also with*

