



**BORGOMAGREDO**

*Anticipare il Domani*

## CHARDONNAY

*Friuli Grave DOC*

Borgo Magredo's Chardonnay is produced using vines that are around 20 to 25 years old. Grown according to the Guyot method, they produce about 68 tons of grapes per hectare. Each marc is loaded with **the unique mineral taste of Grave del Friuli's rocky terrain.**

Chardonnay is among the first vine varieties to be harvested. The stalks are eliminated from the bunches and the grapes are pressed and undergo cryomaceration at controlled temperatures for a few hours. Next, alcoholic fermentation is carried out in steel vats. Once this process is completed, the wine is left to rest in yeasts for nearly 4 months before being bottled.

To the eye, this wine shows off its pale straw-colored yellow, boasting slight greenish reflections. The nose will find it intense and elegant with hints of meadow flowers and mature fruit like white peach and apple. To the palate, it is elegant, full-bodied and harmonious. It recalls the flavor of golden apples and hazelnut.

