



# Chardonnay

DOC | Friuli Colli Orientali

**VINE:** Chardonnay

**PRODUCTION AREA:** Buttrio in Monte (180 m a.s.l.)

**SOIL CHARACTERISTICS:** Eocene hills, typically marly soil

**TRAINING SYSTEM:** modified Guyot – 12 buds

**YIELD PER HECTARE:** 60 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** soft pressing, temperature-controlled fermentation, 6-month refining on its own yeast

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 3.000 – 0,75 lt. Bottles

**TYPE:** dry white

**COLOUR:** straw yellow with a green tinge

**BOUQUET:** clear scents of Golden apple, pear, exotic fruit, vanilla, and bread crust

**TASTE:** warm and delicate, with notes of ripe fruit and liquorice

**SERVE WITH:** starters, soups, egg-based dishes, and fish

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