



## Chardonnay Fiegl 2020

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| <b>Denomination</b>        | D.O.C. Collio Chardonnay   |
| <b>Type of soil</b>        | Flysch and sandstone from the Eocene epoch   |
| <b>Treatment method</b>    | Certified integrated disease treatment with controlled environmental impact  |
| <b>Training system</b>     | Guyot  |
| <b>Harvest period</b>      | Mid- September   |
| <b>Alcohol</b>             | 13%  |
| <b>Aging</b>               | Stainless steel tanks, bottle  |
| <b>Service temperature</b> | 12-13°C  |
| <b>Tasting notes</b>       | Brightly straw-yellow with green borders. It has very fine and delicate notes of fruit and flowers. It opens up with fresh and balanced notes of banana and Golden Delicious apples. A wine with a good persistency. Perfect for aperitifs and very interesting when paired with seafood starters. |