



CHARDONNAY VILLA DUGO 2019



Denomination	D.O.C. Friuli Isonzo Chardonnay
Type of soil	Medium deep with soil medium rich in rock fragments, a part of clay rich in silica, mixed with conglomerate, well drained
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	Beginning of September
Alcohol	13%
Aging	Stainless steel tanks, bottle
Service temperature	10-12°C
Tasting notes	Bright, a bit washed out straw-yellow color. A complex bouquet of floral notes, especially of acacia, integrated with aromas of tropical fruit. In the mouth, it opens with a powerful sense of minerality and freshness. Perfect for aperitifs or for a dinner based on seafood.