di Lenardo
DAL 1878

FATHER'S EYES
CHARDONNAY

FATHER'S EYES | CHARDONNAY – IGT VENEZIA GIULIA

It's a smoky Chardonnay, with vanilla and hazelnut notes accenting the creamy apple pastry, lemon meringue and graham cracker flavors. This is a richer style, but stays bright and fresh thanks to juicy acidity.

FOOD PAIRING: Meat. Grilled veal chops with mushrooms, seared Foie Gras, simply roast chicken such as poulet de bresse, guinea fowl, **Fish.** It goes well with food items that have similar features, so it match with richer tastes like grilled, seared or roast shellfish like lobster and crab. "Fat" fish like halibut, sea bass with fennel purée, monkfish, swordfish, salmon, tuna, salmon. The Nuttiness from the wine match up nicely to the smokiness from the salmon. **Cheese.** Oaked white wine and hard cheese like Cheddar, Gruyère and Provolone are pretty foolproof.
Vegetarian. Wild mushrooms and slow roast tomatoes, white truffles, summer vegetables such as red peppers, corn, butternut squash and pumpkin.

BOTTLES PRODUCED: around 40.000

FIRST VINTAGE: 2005

GRAPE VARIETY: 100% Chardonnay

ALCHOOL: 13%

GROWING AREA: FRIULI VENEZIA GIULIA
The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

TRINING SYSTEM: Guyot laterale

VINIFICATION:
Fermented and aged for three months in brand new American wood barriques.
Maturation on fine lees. 100% Malo-lactic fermented.
After bottling the wine is left to rest in the cellar for another 2 months.

BEST TIME TO DRINK: Our suggestion is to drink it now or in the next 7-8 years.

SERVING TEMPERATURE: 12 °

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