



## CHARDONNAY — IGT VENEZIA GIULIA

Clarification of the musts made with a new “state of the art” flowtation bio-system.

Bottled under vacuum.

We are the sole company in Friuli to use only vines of “Musque” clone.

This clone has unusual scents, from flower to fruit, from sambuco notes to more warm and exotic ones like apple and banana.

Depending on the vintage we decide if make or not the malo-lactic fermentation, gives to the one more creamy notes.

Not your typical Chardonnay, but it’s your typical di Lenardo wine.

**FOOD PAIRING:** A good partner for starters, fish (halibut, trout, crab, salmon, shrimp) or white meat (chicken, turkey), with cheese it pairs together with some soft Cow’s milk cheese and with Goat’s one.

**BOTTLES PRODUCED:** around 60.000

**FIRST VINTAGE:** 1993

**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:**

Fermentation takes place in stainless steel tanks at a temperature of around 15°C. Maturation on the fine lees in the same fermentation containers continues for 3 months with frequent bâtonnage.

After bottling the wine is left to rest in the cellar for at least 2 months.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 5 years.

**SERVING TEMPERATURE:** 12°



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