

PERMANI



CHARDONNAY

DOC FRIULI

The international white

Grape variety: 100% Chardonnay

Food matches:

goes well with first courses with fish, white meat and vegetarian dishes.



Serving temperature: 10-12°C

Tasting notes:

on the nose, notes of exotic fruit and white peach emerge. On the palate, it is fresh, full-bodied, and smooth, with subtle hints of vanilla.

Vineyards:

located in Friuli Venezia Giulia in the Isonzo area characterized by alluvial soils with the presence of pebbles.

Harvest period:

middle September.

Vinification and ageing:

the grapes are harvested and gently pressed. After a short maceration, the must is allowed to rest and ferment slowly at a controlled temperature. Once fermentation is complete, the wine ages on the lees in stainless-steel tanks for approximately five months.

Wine ageing potential: 3 years.



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