



PERMANI FRIULI SELECTION

CHARDONNAY

DOC FRIULI

The international white

Grape variety:
100% Chardonnay

Vineyards:
located in Romans d'Isonzo. The soils are mainly calcareous with clay and presence of pebbles.

Harvest period:
middle September

Vinification and ageing:
the grapes are carefully destemmed, left to macerate for a short period and then softly crushed. The resulting must is left to decant. It is clarified and after that it ferments in steel tanks at controlled temperature. After fermentation, the wine settles on the lees in stainless steel tanks for 5 months.

Tasting notes:
Intense straw yellow color. The nose is characterized by notes of exotic fruit and white peach. Fresh and ample taste, enchanting with a good persistence.

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

Serving temperature: 10-12°C

Wine ageing potential: 3 years



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www.permani.it - info@permani.it
Tel. +39 327 8723238