



*Conte d'Attimis-Maniago*

# CHARDONNAY 2007

Colli Orientali del Friuli  
*denominazione di origine controllata*

## Grapes Used

100% Chardonnay grapes, grown in the Friuli region since the middle of the nineteenth century.

## Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil South - South East exposure.

## Training system - yield per hectare

Doppio capovolto (double bending canes).  
Area: 1.69 hectares. Average production: 7,200 kg/Ha, 5,000 litres/Ha.

## Harvest period - vinification methods

Manual grape harvesting, in the second half of September. White wine vinification method, slight pressing of the grapes. Controlled temperature fermentation (at 18°C) to encourage the aromatic development.

## Maturation and ageing

Partly in steel tanks and partly in oak barrels "sur lies" until bottling and afterwards in the bottle, stocked horizontally in the underground cellars for at least four weeks prior to labelling.

## Longevity

Over three years.

## Sensory characteristics

Brilliant straw yellow colour with greenish undertones. The pleasant bouquet suggests flowers and ripe white fleshed fruit, pineapple, white flowers, bread crusts and a hint of vanilla. The full bodied and clean flavour is invitingly fine and elegant. Excellent balance and fine, long-lasting aftertaste.

## Food and wine pairings

An excellent aperitif wine or when served with light hors d'oeuvres, first course pastas or soups, seafood based dishes and soft cheeses.

## Service

Best when chilled (12°C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

## Bottles produced

11,200 Bordeaux bottles, 750 ml.

### Analytical parameters

Actual alcohol content by volume	% Vol.	13.00
Residual reduced sugars	g/l	1.90
Total acidity	g/l	5.00
Net dry extract	g/l	20.10

