



*Conte d'Attimis-Maniago*

# CHARDONNAY

Friuli Colli Orientali  
*denominazione di origine controllata*

## VINEYARD.

**Grapes used:** a wine obtained from Chardonnay grapes; a vine of French origin grown in the Eastern Hills of Friuli area where it has been cultivated since the nineteenth century. The region provides an ideal environment for producing quality products.

**Position:** the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C.D.O (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is south - southeast.

**Terrain:** hill and foothill area, soil composed of marl and ("Ponca") sandstone with a predominantly clayey component.

**Training system:** double bending canes (called cappuccina). Traditional training techniques in the Friuli hills, optimised for quality production through reduced vine vigour and a lower number of buds.

**Phytosanitary crop protection:** low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

## CELLAR.

**Harvesting:** manual harvesting by a qualified, suitably trained workforce from the first week in September with selection of the best grapes in the field and fast transfer to the cellar.

**Vinification method:** white wine fermentation (without skins) following gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidation. Low temperature fermentation (17 °C) to help preserve the formation of the most characteristic aromas of this grape variety.

**Maturation and ageing:** In French barrels (10%) and in stainless steel tanks (90%) to prevent the wine from clouding through to agitation of the fine lees. The wine remains "sur lies" until bottling. The ageing period continues in the bottle, stored horizontally in the underground cellar for at least four weeks prior to labelling.

## WINE.

**Sensory characteristics:** brilliant straw yellow colour with greenish undertones.

A pleasant bouquet evoking soft, refined sensations and suggesting white fleshed fruit, exotic fruits, white flowers and bread crusts. The full bodied, warm flavour is inviting, with a reduced acidity level that contributes to the softness of the wine.

An excellent balance and fine, long lasting aftertaste.

**Food and wine pairings:** an excellent aperitif and wine to accompany light hors d'oeuvres, first course pastas or soups, seafood based dishes and soft cheeses.

**Longevity:** reaches maximum expression of the vine in the first two years and then develops elegantly for a period that can easily exceed four years.

**Service:** best served chilled (12 °C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

