

# MAGNÁS

## CHARDONNAY

D.O.C. ISONZO DEL FRIULI



### PRODUCTION ZONE

Cormòns, in Murzùl area.

### VARIETY

Chardonnay 100%, from a vineyard planted in 1990 and a more recently established.

### TRAINING SYSTEM

Guyot

### PLANTING DENSITY

4,500 to 5,000 vines per hectare

### AVERAGE CROPPING LEVEL

40 hl per hectare

### HARVEST

Manual, in late September

### VINIFICATION AND MATURATION

Nine tenths of the must is fermented at controlled temperatures and matured in steel on the lees for about four months. The remainder ferments and matures on the lees for six months in small French Nevers and Tronçais oak casks.

### BOTTLING

Late April

### SENSORY PROFILE

An impressively structured white with robust alcohol and generous acidity. The elegant aromatics are reminiscent of apples, acacia blossom and banana. As the wine ages, the bouquet develops fascinating suggestions of absinthe.

### ACIDITY

5.2 g/l

### ALCOHOL CONTENT

13.5% vol.

### FOOD MATCHINGS

This aperitif wine is also a good match for lean starters, soups and fish-based dishes. In Friuli, Chardonnay is served with herb risottos, especially those featuring wild asparagus, with crab salads, razorfish and octopus salads with boiled potatoes and parsley.

### SERVING TEMPERATURE

10°C to 12°C

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