



# MASUT DA RIVE

CHARDONNAY



## **Production zone:**

DOC Isonzo del Friuli

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**Winemaking:** The grapes are picked up by hand, first destemmed using dry ice to prevent oxidation and preserve from any spontaneous fermentation, and then softly crashed.

**Ageing:** The wine ages on the lees in stainless steel tanks for 7 months, after the alcoholic fermentation helped by selected yeasts.

**Color:** Fine deep yellow color with green and golden highlights.

**Bouquet:** Intense at the nose, the Chardonnay Doc Isonzo del Friuli evokes hints of tropical fruits, banana, citrus fruits and golden apple. Notes of fancy cakes and vanilla.

**Taste:** It is a very elegant and charming wine, full in the mouth, dry on the palate, with a long aromatic persistence.

**Pairing suggestions:** Excellent as an aperitif. It compliments lean fish dishes, newly sprouted green herb risotto, pasta & fagioli soup, lightly spiced dishes.

**Alcohol:** 13,5% by vol.

**Serving temperature:** 8/10 °C