



FURLAN



Chardonnay DOC Piave



<i>Production area:</i>	San Vendemiano (Treviso), plain, vineyard's exposure south east
<i>Type of soil:</i>	heavy and clayey
<i>Training system:</i>	inverted guyot
<i>Planting density:</i>	4.800 vines/ha (2.60 mt x 0,8 mt)
<i>Grapes:</i>	100% Chardonnay
<i>Harvest period:</i>	first half of September
<i>Vinification:</i>	white vinification, maceration at controlled temperature and then soft pressing, before being bottled the wine remains in contact with the yeast for six months
<i>Bottling:</i>	from April to May
<i>Organoleptic characteristics:</i>	well structured wine with hints of tropical fruits, supple, dry. Deep yellow colour.
<i>Food matching:</i>	ideal with seafood, shellfish and fish soups
<i>Serving temperature:</i>	serve at 10° - 12°C
<i>Analytical data:</i>	Alcohol: 12,5 % vol. Acidity: 5,5 gr/l Sugars: 10 gr/l

Azienda Agricola Furlan - Vicolo Saccon, 48 - 31020 San Vendemiano (TV)

Tel. +39 0438 778267 - Fax +39 0438 478996 - P.IVA 03004870261 - www.furlanvini.com - info@furlanvini.com