



VIGNETI RAP AIS di TADIELLO NICOLA

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CHARDONNAY

Vivacious melodic essences

DESCRIPTION

This wine is a true expression of the territory from which it originates.

Freshness

and aromatic complexity are enhanced by flowery

and citrusy nuances,

deriving from targeted vinification

and the discreet presence

of Chardonnay grapes

of the Musqué clone.





Grapes

Chardonnay 100%

Appellation, area of production

Chardonnay IGT Venezia Giulia, coming from the “Dandolo” vineyards located in Dandolo di Maniago, in the area of D.O.C. Friuli Grave.

Lands

the area is characterized by poor (rocks and gravel) and chalky soils, created by floods of the Meduna and Cellina rivers.

Training system

single Guyot method with 6,250 vines per hectare. The vineyards were planted in 2003. The choice of a large number of plants per hectare was made to obtain a limited production per vine, thus maintaining a high standard of quality.

Production per hectare

70 quintals per hectare

Harvest

grapes were harvested at full ripe on in the first ten days of September.

Vinification

the destemmed and cooled grapes are macerated in an atmosphere saturated with carbon dioxide for 12 hours at low temperature. After soft pressing the must is

kept cold and stirred to extract body and aromas before fermentation. This takes place in stainless steel tanks at controlled temperature for a few weeks.

Ageing

the wine was refined on its own noble fermentation lees in stainless steel tanks for about eight months. After being appropriately decanted and stabilized, it was bottled.

Tasting notes

Colour: straw yellow with slight golden tinges; good brightness.

Bouquet: immediately offers a rich array of ripe fruit and slight citrus sensations, with hints of spring flowers and light spices.

Taste: assertive, distinctly fresh, fruity and with remarkable length.

Recommended with

relatively lean salami and sweetish and slightly greasy first courses, fish starters, fried and grilled fish.

Serving temperature

serve between 12 and 14°C depending on the season, in wine tasting glasses for young and fruity white wines.

ANALYTICAL DATA

Acquired alcohol: 13,1 % vol

Reducing sugars: 2,5 g/l

Total acidity: 6,1 g/l

Net dry extract: 21,5 g/l