



Fantinel “Borgo Tesis” Chardonnay Friuli DOC

Luminous white with greenish hues, fresh, fruity and floral bouquet and flavor reminiscent of notes of apple. This important wine of character holds the essence of the Friuli Grave.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,600/ha.
Age of vines: 15-20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Fermentation in stainless steel for 6
months at controlled temperature of
18° C.



VARIETALS

100% Chardonnay.



BARREL

None.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

None.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

8,333 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Crab, prawns, grilled fish, chicken,
vegetable terrines, pasta and risotto.



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