



# Meroi Chardonnay D.O.C.

(SHAR-doh-nay)

A remarkably bright, golden hue draws one to Paolo Meroi's Chardonnay long before the aromas of this remarkable wine reel them in. Fermented in the barrel, it offers a host of complex, decadent aromas that include banana, cinnamon, green apple, and butter. Unlike many of its California counterparts, Meroi's Chardonnay offers the rare opportunity to experience the wonders of the Chardonnay fruit itself, with the wood offering just a subtle, yet crucial impression.



LOCATION

Friuli, Italia.  
(Town of *Buttrio*)  
14 hectares. 300+ meters.



SOIL

Ponca.



ESTATE

Meroi.  
(may-ROY)



VINE

Guyot.  
3,000-6,000 vines per hectare.  
.5 bottle per plant average yield.



WINEMAKER

Paolo Meroi.  
(PAO-loh may-ROY)



VINIFICATION

60% soft pressing followed by static decanting. Fermentation in barrels.



VARIETALS

100% Chardonnay.



BARREL

1st, 2nd, and 3rd passage French oak.



RESIDUAL SUGAR

1.0 grams per liter.



MATURATION

8 months in the barrel.  
3 months in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

75 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

King salmon, lobster with tarragon,  
and seaside cheddar.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

[www.svimports.com](http://www.svimports.com)