

ISABELLA

WINES

Chardonnay

DOC FRIULI

Your liquid passport to Italy

TASTING NOTES

Tasty tropical flavors such as mango, papaya, and pineapple with citrus notes, delicately intertwine with aromas of green apple and pear to create depth and balance throughout. A hint of toasted oak rounds out the finish.

AGING

Oaked for 6 months

WINEMAKING

The fermentation starts through selected yeasts at a controlled temperature of 16-18° C. At the end of the fermentation, the wine is not decanted but lays on its own lees in order to enlarge in the mouth.

FOOD PAIRING

It is an excellent aperitif and pairs well with seafood, cold appetizers. Grilled white meats.



APPELLATION
DOC Friuli

ELEVATION
250-350m ASL

BLEND
100% Chardonnay

TA
4.2 g/L

ALCOHOL BY VOLUME
13%

UPC
8 032749 030149

