

cadibon

CHARDONNAY

DENOMINAZIONE DI ORIGINE PROTETTA

COLLIO



Tipology: white dry

Variety: Chardonnay 100%

Production area: Collio

Town: Corno di Rosazzo (UD)

Implant in: 1980

Implant density: 4500 stump for hectare

Production for hectare: 8 tons/ha

Planting density: 2.5 x 0.90 m

Growing system: guyot

Soil typology: flaked clay

Vintage: September

Grape-harvest: manual

Vinification: HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN. MACERATION LASTS FOUR HOURS, SOFT PRESSING AND CLARIFICATION OF THE MUST TAKES PLACES AT TEMPERATURES NEVER ABOVE 17° C. NATURAL YEAST FERMENTATION. AGING LASTS SIX MONTHS IN OAK BARRELS AND THE WINE IS FINED FOR ABOUT SIXTY DAYS IN-BOTTLE.

Wine tasting: A WHITE WINE WITH STRAW-COLOURED, YELLOW HUES AND THE CLEAR SCENT OF BREADCRUSTS, BANANAS AND ACACIA BLOSSOM. A WELL-ROUNDED AND INTRIGUING FLAVOUR. EXCELLENT WITH APETIZERS.

SERVING TEMPERATURE: 8-10 °C

AZ.AGR. CADIBON DI LUCA BON
LOC. CASALI GALLO 1, CORNO DI ROSAZZO (UD) ITALY
TEL/FAX +39 0432759316 MAIL CADIBON@GMAIL.COM
WWW.CADIBON.IT