

GiorgioZ Chardonnay

Azienda Agricola Zaglia Giorgio

Italy - Friuli - Friuli DOC

A pale straw yellow colored wine. The aromas are fine and elegant with apple, acacia flower scents and a note of bread crust. The wine is harmonious, smooth and soft.

Specifications

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|---------------------|---|
| Appellation | Friuli DOC |
| Wine Type | White |
| Varietals | 100% Chardonnay |
| Age of Vines | 15 years average |
| Soil type | Clay |
| Vinification | Hand harvest, soft pressing, refrigeration followed by the settling and racking of the cleaned must, then fermentation at controlled temperature and the addition of selected yeasts to enable greater control of the fermentation process. Fermentation takes place in stainless steel vats at 16 °C and lasts for about 15 days. The wine is then stored in steel tanks for 5/6 months. Bottle ageing 2 months. |
| Pairings | Excellent as an aperitif and a good match with light starters, dry first course dishes or broths, egg and fish based dishes. This wine is best served at a temperature of 8-10 °C. |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 02209 0 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02209 7 |
| Case Weight | 37 |
| Cases/Pallet | 54 |
| Layers/Pallet | 9 |
| ABV | 13.50% |
| SRP | \$ 18.99 USD 750mL Bottle |