



AZIENDA AGRICOLA ZOF



Chardonnay

Variety: Chardonnay

Harvest: by hand in the first half of September

Vinification: Typical white wine vinification with destemming then soft pressing

Fermentation: takes place in temperature controlled steel tank

Finishing: in steel tank

Bottling: April

Chardonnay has a light straw yellow colour with nuances of green. The fine elegance of this wine is clear from its fragrance which gives different sensations from apples to bread crust. In the mouth it is fresh and dry, with a balanced acidity and a long persistent finish.

Gastronomic Combination: excellent as an aperitif or with light appetisers, pasta, fish, and white meat. It's really delicate and shows well with vegetarian dishes.

Chardonnay is served in appropriate tulip glasses at 10°C, or if aged at 12°C

Ageing Potential: 4 years



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