Francesco Rotolo

CONFINIS

CHARDONNAY

2025

DOC COLLIO

Chardonnay is the international white grape variety par excellence. It can give great results in the most disparate climates and soils. In Friuli it has a very good personality, being a rich and deep but at the same time an agile and pleasant wine.



Grapes: *100% Chardonnay*

ANALYTICAL FACTS

Alcohol % by vol: *12,5 %*
Sugar: *1,7 g/l*
Total acidity: *6,0 g/l*

PRODUCTION NOTES

Soil: *Marlstone of Eocene origin (so-called "ponca")*
Vine training: *Bilateral Cordons Guyot*
Harvesting: *Beginning of September*
Grape collection: *Hand-harvesting*
Yield: *50 q/hectare*
Fermentation: *In stainless steel vats for 10-12 days at 15/16 C°*
Ageing: *In stainless steel vats for 7 months*

TASTING NOTES

Colour: *Pale straw yellow*
At nose: *Scent of white flowers, exotic fruits and baked cookies*
At palate: *Very complex but at the same time elegant taste, with different notes that combine the fragrance of fruits such as apple and pineapple, with the pleasantness of yoghurt and white chocolate*
Serving temperature: *11/13 C°*
Food matches: *Pasta dishes with meat, white meat, eggs*