



BORTOLUZZI



Chardonnay Venezia Giulia IGT 2019

Grapes:	100% Chardonnay
Region:	Friuli-Venezia Giulia
Vineyards:	From vineyards located close to Gradisca d'Isonzo
Exposure:	Northeast
Altitude:	25-30 meters (80-100 feet) above sea level
Soil:	Gravelly, red soil, rich in minerals and micro-elements
Vine Training:	Guyot
Vine Age:	10-20 years old
Time of Harvest:	Mid-September
Vine Density:	1,820 vines per acre
Yield per acre:	3.24 tons per acre
Total Production:	5,000 bottles
Vinification Process:	The grapes are harvested exclusively by hand, and soft-pressed whole, part of the fruit ferments at a controlled temperature of 62.6° F while the rest of the grapes undergo 24 hours of cryomaceration at 46.4° F, pressing, and fermentation.
Aging Process:	Part of the wine ages in stainless steel tanks and the rest ages in new Allier barriques and tonneaux, medium-toast. The two portions are blended and bottled.
Alcohol Content:	12.50%
Dry Extract:	22 g/l
Total Acidity:	6.0 g/l
Residual Sugar:	4 g/l
pH:	3.38
Tasting Notes:	Deep straw yellow in color with intense, persistent aromas reminiscent of ripe fruit, and a very pleasing, never excessive, vein of toasted oak. A mellow, structured palate with well-integrated acidity, balance, body, and length.
Winemaker:	Giovanni Bortoluzzi
Cellaring:	Up to 6 years
Bottled:	April
Closure:	Cork
Food/Menu Pairing:	Brilliant with structured, rich, flavorful first courses, fish soup, and mushroom risotto.