



FAMIGLIA
ZONIN
DAL 1821

Chardonnay



APPELLATION

Friuli DOC



AREA

Cervignano del Friuli
(North Eastern Italy)



GRAPES

Chardonnay



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes undergo a gentle crushing and a delicate pressing. The must ferments at a controlled temperature of around 18°C. (64°F.), in order to preserve the wine's fruitiness and all of its organoleptic complexity.

COLOUR

Vivid straw-yellow color enlivened by luminous reflections.

BOUQUET

Intense and extremely fresh, with notes of elderflower, banana and Golden Delicious apples.

FLAVOUR

Delicately dry with fine balance and enchanting harmony. Its acidity is excellent and emphasizes the wine's freshness.

SERVING TEMPERATURE

Best served cool, around 8° - 10° C.

FOOD MATCHES

A highly versatile wine: as a light and pleasant aperitif, it combines in fine style with appetizers, throughout a meal it accompanies every delicate first-course dish and preparations of fish, vegetables and white meats.