

Russolo Chardonnay Ronco Calaj

Denomination:

Friuli Venezia Giulia D.O.C.

Vine:

Chardonnay

Exposure of the vineyards:

North/North West - South/South East

Growing system:

Guyot

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

First half of September

Fermentation temperature:

14/16°Celsius

Duration of fermentation:

7/10 days

Organoleptic notes:

Straw yellow colour. The bouquet is fine, slightly aromatic, with notes of pear and acacia that go well with the hints of vanilla. In the mouth it is a dry, fresh and well-structured wine. The creaminess that it acquires during fermentation is particularly pleasant, well combined with the fruity aromatic notes.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

98 meters above sea level

Plant density:

5.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

A part in stainless steel tanks and a part in wood

Malolactic Fermentation:

Not carried out

Bottling period:

Starting from the spring following the harvest

Pairings:

An aperitif wine that is well suited to a wide range of light starters, soups and fish dishes. Good pairing with medium aged cheese. Ideal serving temperature of 12-14 °C.