

# Blason wines

## Chardonnay

**Classification:**

DOC Friuli Isonzo

**Variety:**

100% Chardonnay

**Vine training system:**

Guyot

**Soil:**

pebbly limestone rich in iron oxides

**Harvest:**

August, September

**Method of harvesting:**

By hand and by machine

**Winemaking:**

Maceration on the skins, fermentation in stainless steel tanks under a controlled temperature of 18°C for 10-12 days

**Ageing:**

In stainless steel tanks for 6 months with batonnage

**Description and food pairing:**

Semi-aromatic with exotic notes. Excellent with raw shellfish and seafood, first course dishes with mushrooms and truffle, high-fat fish and boiled meats.

