

# Sassi Cavi

## CHARDONNAY

### WINEMAKING TECHNIQUE

The must macerates on the skins at 12 °C for 12 to 16 hours and is then fermented at controlled temperatures. Ageing continues until the wine is ready for release.

### WINE

Slightly pale straw yellow ushers in absinthe-like florality and tropical fruits.

Fresh, aroma-rich and well balanced in the mouth.

### SUGGESTIONS

Storage: lay bottle down in a dark, dry environment at 15 °C. Serving suggestions: a wine to enjoy as an aperitif, or with fish or egg dishes.

Sparkling or fresh Chardonnays are perfect with seafood starters. Barrique-aged versions can also be served with white meats, lobster or beef pâté.

Friulian kitchen: Ricotta and spice gnocchi (potato dumplings).

### BASE VARIETY

Chardonnay

### DOC ZONE

Collio

### TERRITORY OF PRODUCTION

San Floriano del Collio, Cormòns and Gorizia

### YIELD

From 85 to 90 quintals per hectare

### TRAINING SYSTEMS

Cordon spur, Guyot and Cappuccina corta (double arched cane)

### PLANTING DENSITY

From 4,200 to 5,000 vines per hectare

### HARVEST PERIOD

September

### ALCOHOL CONTENT

About 12.5% vol.



Serving temperature: 12 °C

