



LIS FADIS®

VINI DEI COLLI ORIENTALI

Name: GURIUT - Chardonnay 100%

Denominazione Origine Controllata - Friuli Colli Orientali.

Grape variety: Selection of Chardonnay biotypes salvaged from Rosazzo Abbey (Benedictine Monks brought wine and olive growing culture to the Abbey as far back as the late 13th century, contributing to the growth of the area's importance, here, where some of Friuli's greatest grapes are born).

Vine age: 15-20 years.

Territory: Terraced vineyards, marly soil with east-west exposure, altitude 200 m above sea level.

Training system: Classic single Guyot, 4-5 productive buds per trunk.

Production: 30-35 ql / ha.

Harvest: Manual in small crates, then checked on vibrating sorting table.

Vinification: Immediately after being picked, the grapes are destemmed and crushed. After soft pressing, the must is left to settle for 8-16 hours at approx. 11-12°C.

Part of the grapes is sent to ferment in oak barrels where it lies on the fine lees for 8-9 months, while the greater part of the grapes is fermented in concrete vats for 8-9 months. The two parts are then assembled and bottled.

Ageing: The wine is bottle-aged for 12 months before being released for retailing.

Colour: Straw yellow with golden hues.

Serving temperature: 13°C.

Guriut
Chardonnay



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