



# Isabella

## Chardonnay “Friuli”



**Varietal:** :100% Chardonnay

**Elevation:** 450 m

**Soil:** marl and layered sandstone of Eocene origin with south East exposure.

**Appellation:** Friuli DOC

**Production:** 2000 cs

**Alcohol %:** 13

**Dry Extract:** gr / liter

**Residual Sugar:** gr / liter

**Acidity:** gr / liter



**Tasting Notes:** Tasty tropical flavors such as mango, papaya and pineapple with citrus notes, delicately intertwine with aromas of green apple and pear to create depth and balance throughout. A hint of toasted oak rounds out the finish.

**Vinification:** The fermentation starts through selected yeasts at a controlled temperature of 16-18° C. At the end of the fermentation the wine is not decanted but lays on its own lees in order to enlarge in the mouth.

**Aging:** Barrel aged for 6 months in large oak cask.

**Food Pairing:** It is an excellent aperitif and pairs well with seafood, cold appetizers. Grilled white meats.

### Accolades

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