



## COLLIO CHARDONNAY

### GRAPE VARIETIES USED:

*Chardonnay*

### TRAINING SYSTEM:

*Guyot*

### PLANT DENSITY:

*4000 - 5200 plants per hectare*

### HARVEST METHOD AND PERIOD:

*manual, mid September*

### PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in  
the Žegla, Novali areas in the heart of  
the D.O.C. Collio*

### CHARACTERISTICS OF THE LAND:

*the lands have a hilly position and are  
made up of sandstone marls of Eocene  
origin, called "ponca" in the local dialect*



### WINEMAKING METHOD:

*after soft pressing, the must obtained is  
decanted only with the help of the cold.  
Part of the must ferments in French oak  
barrels. The remaining part ferments at  
a controlled temperature in steel tanks.  
The two types are then assembled before  
bottling*

### AROMA AND FLAVOR PROFILES:

*intense aroma, characteristic, delicate  
scent of yeasts. Full flavor, robust and at  
the same time velvety. Excellent structure  
and persistence*

### FOOD AND WINE MATCHING:

*perfect with herb risotto and delicate  
fish-based dishes; if aged, it also goes  
well with more flavorful dishes and  
white meats*

**AZIENDA AGRICOLA COLLE DUGA DI PRINCIC DAMIAN**

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