
IMPERO

WINE DISTRIBUTORS

CHARDONNAY

ANTONUTTI, CHARDONNAY D.O.C



APELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITION

Chardonnay 100%

ALCOHOL CONTENT

13%

WINEMAKING

Soft pressing of grapes. Maceration and fermentation in stainless steel tanks. First maturation in stainless steel, then in tonneaux for another eight months.

TASTING NOTES

Intense straw yellow color.
Tropical fruits emerge on the nose.
Velvety sensation and well-balanced on the palate.

FOOD PAIRING

Soft cheeses and starches. Light and delicate dishes, rich seafood like crab and prawns, steamed or grilled fish, fish pâtés, chicken or vegetable terrines and pasta or risotto with spring vegetables and soups.



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