



CLIC CHARDONNAY VENEZIA GIULIA I.G.T.



Fermented and refined solely in stainless steel, this is an elegantly aromatic and medium-bodied Chardonnay with fresh notes of green and yellow apple and pear. A partial malolactic fermentation makes the wine fuller and rounder with an alluring slightly creamy texture. The Chardonnay perfectly embodies the Clic philosophy of making wines to be enjoyed, even better if enjoyed with friends.

Classification:	Venezia Giulia IGT
Variety:	100% Chardonnay
Production:	3,600 bottles
Production Area:	Cormòns (GO)
Altitude:	56 m (184 feet a.s.l.)
Soil type:	Sandy clay, very stony
Avg age of vines:	22 years
Training system:	Double reversed fruiting cane
Vine Density:	4,500 plants/ha
Harvesting:	Manual
Time of harvest:	First 10 days of September
Vinification:	Temperature-controlled fermentation in stainless steel
Refining:	Stainless steel until bottling
Alcohol:	13.5%
Release:	April

