

Vigna del Lauro



VIGNA DEL LAURO CHARDONNAY FRIULI ISONZO D.O.C.



This lightly oaked Chardonnay is a fine example of the Friuli terroir, expressing classic weight and structure with aromas of crisp apple, white flowers and subtle hints of tropical fruit and vanilla spice. A lively palate with a satisfying weight, this wine finishes with just the balance between fruit, minerality, and acidity. The value of this Chardonnay cannot be overstated compared to classic Burgundy or California Chardonnay.

Classification:	Friuli Isonzo DOC
Variety:	100% Chardonnay
Production:	13,000 bottles
Production Area:	Cormòns (GO)
Yield:	8,000 kg per hectar
Soil type:	Sand and gravel
Avg age of vines:	30 years
Harvesting:	Manual
Vinification:	Alcoholic fermentation in stainless steel at controlled temperature followed by malolactic fermentation in French oak barriques
Aging:	5 months in second hand French oak barriques
Alcohol:	13%
pH:	3.5
Acidity:	5.3 g/l
Release:	April



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