



Tenuta Maccan Chardonnay

EXPERIENCE

NAME: Chardonnay is one of the most popular grapes in the world. It does very well in the cool climate, limestone rich soils of Friuli.

CHARACTER: An unoaked style with an elegant bouquet of apple, white flowers, vanilla, and tropical citrus. A dry and savory wine that strikes a balance between the classic richness of Chardonnay and a fresh citrusy finish.

ENJOY WITH: It goes well with starters and risottos. Best served with fish and white meat.

BEST RESULTS: Serve at 48-52° F, allow 15-30 to breathe before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Fermented at a controlled temperature with selected yeast.

ELEVAGE: Aging in stainless steel tanks on the lees for 6-7 months before bottling.

FINING AND FILTERING: Mildly filtered with a larger membrane, without fining, vegan.

SULFUR: Sulphur dioxide is added in very small amounts during the vinification and aging process.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Mineral rich soils with rocky clay and limestone, vine rows are planted from north to south for best exposure. 1 hectare planted.

VINE: Guyot. planted in the late 1990s.

HARVEST AND PRODUCTION: Harvested by hand, 800 cases.

LOCATION:
Italy > Friuli-Venezia Giulia
> Friuli DOC > Pordenone

VARIETY:
Chardonnay

WINEMAKER:
Giovanni Ruzzene



SCIENCE

ABV: 12.92

SUGAR RATE: 0.6 g/L

TOTAL SO₂: 92 ppm

TOTAL ACIDITY: 5.4 g/L

