# RONCHI DI MANZANO

## Chardonnay 2025

### Friuli Colli Orientali – DOC

An international variety that became particularly popular in the region between the 1960s and 1970s, Chardonnay found a favourable habitat in the soils and microclimate of Friuli.
Made from Chardonnay grapes trained using the Guyot system, it grows on ponca, the characteristic soil of Friuli Colli Orientali composed of marl and sandstone of Eocene origin. The average age of the vineyards is 40 years, with the first plantings dating back to the 1970s.

Once the harvest is complete, the grapes are destemmed and undergo cryo-maceration overnight at temperatures close to 0°C. The wine ferments and matures entirely in stainless steel for a period of six months; after bottling, it continues bottle ageing for a couple of months before release.

### Tasting Notes:

Clear, deep straw yellow in colour, it is characterised by an intense floral bouquet, with fruity notes of Golden apple and a finish recalling bread crust.

On the palate it is dry, smooth, fresh, savoury, with vanilla notes, very well balanced and with an intense finish.

Serve at 10–12°C to fully appreciate all its aromatic notes. It is excellent with appetisers and pairs perfectly with cured hams, cheeses, first courses such as risottos, and main courses based on white meats or fish.

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