

ZUCCOLO

◆ DAL 1950 A NIMIS ◆

CHARDONNAY

Friuli DOC



ESTATE IN TAURIANO (PN)

A lustrous white, with greenish highlights, hints of fruit and flowers on the fresh nose, and notes of apple on the palate. This mouthfilling, characterful wine contains the essence of the Friulan Grave zone.

Origin: Friuli DOC – Estate in Tauriano (PN).

Vinification: in steel tanks.

Appearance: straw-yellow with greenish tinges.

Nose: tangy, fruity and flowery.

Palate: alluring, discreet and very elegant with hints of apple and acacia honey.

Ideal serving temperature: 10-12°C.

Alcoholic strength: 12,5% vol.

Pairings: finger food, hors d'oeuvres, soups.

Gruppo Vinicolo Fantinel spa

Via Tesis, 8 - 33097 Tauriano di Spilimbergo (Pn) - Tel +39 0427 591511 - Fax +39 0427 591529/539

E-mail: fantinel@fantinel.com - www.fantinel.com