

Fantinel

COUNTRY

Italy

REGION

Friuli Venezia Giulia

APPELLATION

Friuli DOC



Borgo Tesis Chardonnay 2022

VARIETALS

100% Chardonnay

VINEYARD PHILOSOPHY

Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
10 hectares	120 meters	Gentle hills	Gravel
YIELD	DENSITY	CULTIVATION	VINE AGE
13,000 kg per hectare	4,500 vines per hectare	Guyot	20-25 years

CLIMATE

In the cool, humid upper Friulian plain, sheltered by the Dolomites, 2022 saw record drought and heat, yet vineyards held strong. Ripening came early, and harvest timing preserved the grapes' acidity.

HARVEST PERIOD

Harvested in early September.

VINIFICATION

Fermentation occurs in stainless steel tanks.

AGING

Aged for 5 months in stainless steel tanks, followed by an additional 1 month in bottle.

FIRST VINTAGE PRODUCED

2000

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
12.5% Alc./Vol.	5.6 g/l, pH 3.27	1.7 g/l	19.5 g/l

TASTING & PAIRINGS

Appearance: Straw yellow with greenish hues.

Nose: Tangy, fruity, and flowery.

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

Pairings: It is ideal with fresh bread and cheese, or fresh seafood.

Serving Temperature: 50-53°F



AVAILABLE FORMATS

750 ml



@volioimports • volioimports.com
