

# Vie di Romans Chardonnay

  
*Vie di Romans*

## Origin

|             |               |
|-------------|---------------|
| Country     | Italy         |
| Wine Region | Friuli        |
| Winery      | Vie di Romans |

## Technical Data

|                        |                                                                                                                                |
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| Grape Varieties        | Chardonnay                                                                                                                     |
| Type                   | Dry white wine                                                                                                                 |
| Bottle Sizes Available | 750 ml, 1.5 L.                                                                                                                 |
| Closure                | Natural cork                                                                                                                   |
| Vinification           | Cold maceration at 8 °C. Fermentation at a temperature of 16 - 19°C for 18-25 days without subsequent malolactic fermentation. |
| Ageing                 | 9 months on the fine lees in stainless steel tanks and 10 months in a bottle.                                                  |

## Description

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| In Brief | This wine reaches the peak of its evolution 10 years after the harvest, but can mature for a total of 20 years. This noble character is the reason why Vie di Romans Chardonnay is part of the wine lists of the most prestigious restaurants in the world. |
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| Tasting notes | Deep yellow colour with golden hues. Complex nose with apricot and pineapple aromas as well as delicate notes of vanilla and almond. A full body with excellent structure, fruity flavour, long and harmonious finish. |
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| Food Pairing | Mature cheeses, steamed fish, pasta with seafood, warm appetizers with fish. |
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## Notes

