Chardonnay

DOC Friuli



In vineyard

The vineyard that gives rise to this Chardonnay is located in an area shaped by the melting of glaciers, with debris carried downstream by the Meduna River. This process created a stony substrate rich in rocks, known as the “Magredi.” This unique soil composition has made Western Friuli the perfect place for viticulture. The stones impart minerality to the grapes and enhance temperature variation. The vineyard’s strategic location, at an altitude of 200 meters, contributes to the development of intriguing aromatic notes.

In cellar

The grapes are harvested during the coolest hours of the day through nighttime harvesting at perfect ripeness. The must, obtained from a gentle pressing of the grapes, is cooled and kept at a low temperature, allowing for static decantation. Once purified of impurities, the must undergoes alcoholic fermentation in stainless steel tanks at a controlled temperature of 18°C. The resulting wine is aged on its lees, during which it develops greater aromatic complexity, enhancing its balance, smoothness, and structure to the fullest.

Tasting notes

A pale straw-yellow wine with a fresh, mineral character on the nose. Aromas of ripe peach and exotic fruit emerge, complemented by delicate floral notes. A subtle hint of toasted nuances, typical of Chardonnay, leads to a full-bodied finish.

Plus

Chardonnay is the pure expression of Friulian Chardonnay. The vineyard has a planting density of 5,000 vines per hectare, trained using the double-arched cane system. Rooted in stony soil at the foothills of the Dolomites, the vines benefit from significant temperature variations, which enhance the wine’s aromatic complexity and impart a pronounced minerality.

In the label the *Keeper Blackbird*

Beneath a vine leaf, among the rows of Sequals, the Guardian Blackbird calmly observes the growth of Chardonnay grapes. A symbol of meticulous vineyard care, it tells the story of a wine born from careful ripening, able to preserve freshness and minerality. In the glass, it reveals elegance, with notes of peach and exotic fruit, expressing a pure and refined Chardonnay that enhances the identity of the territory without the use of oak.

Pairings

Perfect from the aperitif onwards, it pairs beautifully with appetizers and delicate seafood dishes, especially refined tartares like amberjack or a fresh sea bass carpaccio.

Serve at 6–8°C.

James Suckling
91 points

Luca Maroni
94 points

Gambero Rosso
2 bicchieri

13% Vol.
Bottle Size: 0,75 l
Sugars: 1,5 g/L (+-1)