



CRU

GRÄFIN DE LA TOUR 2018



Denomination:	V.Q.P.R.D. D.O.C. Collio
Grape variety:	Chardonnay
Vineyard location:	Vineyards located in the vicinity of the winery on south-facing slopes. Marl soils.
Density of planting:	5500 vines/ha. Guyot trained.
Harvest:	22 nd September 2018
Winemaking:	The grapes are hand harvested during the chilly early hours of the day. The bunches are then quickly carried to the cellar where they are gently pressed. The first must is pumped into 225 and 500 lt small oak casks for 12 months. It is then blended in stainless steel vat for an year and finally matures for 12 months in the bottles.
Abv:	14°
Total acidity:	5%
Tasting notes:	Golden yellow with yellow tints at the edges and ripe apple, vanilla and citrus aromas very well integrated on the nose. Balanced, complex and powerful on the palate.
Food matches:	Excellent as an aperitif with quality medium-aged cheeses and fragrant cured meats, perfect to accompany structured first courses, hearty soups such as seafood chowder, refined cuts of white meat, possibly grilled, and fish.
Production 2015:	4,695 bottles

