

CHARDONNAY 'MONOPOLIO SANNICOLA'

Friuli-Venezia Giulia, Italy

Fondo Indizeno

Method & Production

The Chardonnay grapes come from their vineyards in Buttrio and Prepotto, the vines have an average age of more than 30 years and rigorously cultivated using the guyot method, with yields maintained at around 40 hl per hectare. Vinified entirely in stainless steel tanks and aged on its own yeasts until March, the wine is bottled with a light filtration.

Tasting Notes

Classic tones delicately exotic, but typically salty thanks to the fresh, well-integrated acidity that suggests immediate drinkability, but promises a pleasant evolution over the next five years.

Food Matching

Works beautifully with a classic Veal Piccata, vegetable or seafood tempura and fresh salads.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
FD0125	Chardonnay 'Monopolio Sannicola'	Chardonnay	2025	13.0%	Cork	6x0.75lt	No	No	No	No