CHARDONNAY CORRADO DI MANZANO

Friuli-Venezia Giulia, Italy

Ronco del Gnemiz

Method & Production

The vineyard is over 90 years old, located in the picturesque village of Manzano. Planted on limestone soils and trained using the traditional single Guyot system. Whole-bunch pressing followed by a natural decanting period of one day. Fermentation takes place in 228-litre French oak barrels, around 25% of which are new. The wine is aged on its full lees for approximately ten months, with occasional bâtonnage to enhance texture and complexity. Full malolactic fermentation is completed, and the wine undergoes a light filtration before bottling.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RG2620	Chardonnay Corrado di Manzano	Chardonnay	2020	13.5%	Cork	6x0.75lt	No	No	No	No