



# BUTUSSI

## CHARDONNAY

Harvest: 2022

Denominazione di Origine Controllata

### Friuli Colli Orientali



#### SOIL:

Hilly bottom, consisting of marl and sandstone stratified in depth and colluvial on the surface

#### HARVEST:

Manual, the harvest time is visually assessed when the grapes reach optimal ripeness, which in this vineyard occurs between the first and second decade of September.

#### VINIFICATION:

The berry is separated from the stalk and remains in contact with the skins for 12 hours of maceration after which it is softly pressed to extract the must, which is cooled immediately to a temperature of 10-12°C for natural static clarification. The flower must is separated from the less noble parts, and sent to traditional oak vats where fermentation will take place, and subsequent aging until spring.

#### AGING:

6-8 months 60HL and 7HL oak barrels and 2-4 months in bottles before release for sale.

#### WINE CHARACTERISTICS:

Full-bodied white with fairly high alcohol content and acidity. Fine and elegant with aromas reminiscent of apple and acacia flowers. Aged it evolves into very pleasant bouquet in which mugwort is found. An aperitif wine, suitable for a wide range of lean appetizers, soups, egg dishes or fish.

#### SERVING TEMPERATURE: 10 - 12° C

BOTTLES PRODUCED:  
2,800 bottles

VINEYARD: 100% chardonnay  
PLANTING YEAR: 1990  
VINES/HECTARE: 4400  
YIELD PER HECTARE: 60 HL / ha  
FARMING SYSTEM: Capuccina

#### ANALYTICAL DATA

TOTAL ACIDITY: g/l 5.14  
SUGARS: g/l 0.40  
TOTAL ALCOHOL: Vol 14.40  
DRY EXTRACT: g/l 18.80  
TOTAL SULPHITES mg/l 75.00

limit of sulfites in Organic: mg/l 150.00  
limit of sulfites in Biodynamic mg/l 90.00