BUTUSSI

CHARDONNAY

VINTAGE: 2025

Protected Designation of Origin

Friuli Colli Orientali



TERRAIN

Hilly terrain, composed of marl and stratified sandstone in depth, with colluvial deposits on the surface.

HARVEST

Manual. The harvest time is visually assessed upon reaching the optimal ripeness of the grapes, which in this vineyard occurs between the first and second ten days of September.

VINIFICATION

The grape is destemmed, and the berries remain in contact with the skins for 12 hours of maceration. Then, they are gently pressed to extract the must, which is immediately cooled to 10-12°C for natural static clarification. The free-run must is separated from the less noble parts and transferred to oak barrels, where fermentation takes place, followed by aging until spring.

AGING

6-8 months in oak barrels of 7 HL and barriques, followed by 2-4 months in the bottle before release.

WINE CHARACTERISTICS

A white wine of great structure, with relatively high alcohol and acidity. Fine and elegant, with aromas reminiscent of apple and acacia flowers. With aging, it develops into a delightful bouquet featuring hints of artemisia. Ideal as an aperitif, it pairs well with a wide range of light appetizers, soups, egg-based dishes, and fish.

SERVING TEMPERATURE: 10-12°C

BOTTLES PRODUCED ANNUALLY:

3000 0,75 l bottles

TYPE OF GRAPE:	Chardonnay 100%
YEAR OF IMPLANTATION:	1990
VINE/HECTAR:	4400
YELD PER HECTAR:	60 HL / ha
B R E E D I N G :	Cappuccina

ANALYTICAL DATA

TOTAL ACIDITY:	g/l 4 .59
SUGARS:	g/l 0.35
TOTAL ALCOHOL:	Vol 13.33
DRY EXCTRACT:	g/l 18.10
TOTAL SULPHITES:	mg/l 86,00
Sulphite limits in Organic wines:	mg/l 150,00
Sulphite limits in Biodynamic wines:	mg/l 90,00