



## CHARDONNAY ARMONICO VENEZIA GIULIA IGT LA BELLA NOTTE



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Appellation: I.G.T.

🏺 Grapes Variety : Chardonnay and Istrian Malvasia

Alcohol Vol. : 13.5 % Bottle size : 750 ml

Region Friuli Venezia Giulia



Classified I.G.T. Venezia Giulia, Armonico Bianco is 100% grown on the Bellanotte estate vineyards in Farra d'Isonzo (GO.) Armonico Bianco is a blend of Istrian Malvasia, Friulano and Chardonnay, with an average vine age of 20 years and a yield per hectare of about 100 quintals .The soil of this area is calcareous with gravel, at an altitude of 50–100 meters but lke all Bellanotte wines, it is character rich due to the major temperature differences between day and night.The harvested grapes are fermented in temperature—controlled, stainless steel tanks, held in tank for 5–6 months and then aged a further 5–6 months in bottle before release Alcohol content is 13.5% vol. Sensory analysis Armonico Bianco displays a bright yellow color with green highlights. The nose offers aromas of ripe peach and tropical fruit with nuances of fresh cut grass. The palate echoes the nose with additional fresh flavors of almond. The wine finishes dry and balanced with savory notes. Pairings As an aperitif, pasta, sefood, shellfish Serve at 10–12 ° C

## LaBellanotte



The company is structured on a family basis, the most important decisions are taken together, in the evening after dinner, when everyone can have their say! The Friulian representation of the company is Mrs. Cristina Visintin who takes care of the sales, a typical Friulian woman. If I had to compare it to a wine, I would choose Cabernet Franc which, when you bring it to the nose, prepares you for something very difficult to tame but then, in the mouth, it surprises you with its softness, its sweetness and its savoir—faire. Francesco Mreule is the cellarman, born in 1987, in 2010 he joined the Bellanotte company. When we ask Paolo to tell us about him he tells us: .a simple, humble man who still believes in true values and in the poetry needed to make good wine!! Stubborn enough to be a great collaborator without whom it would be difficult to have grown up to make us known all over the world!!.

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