



# CABERT

CANTINA DI BERTIOLO  
DAL 1960

# CHARDONNAY

DOC FRIULI  
COLLI ORIENTALI



Enveloping notes of ripe yellow fruit, followed by hints of vanilla, fresh butter, toasted hazelnut, and a hint of sweet spice. Full, rounded, and harmonious, with a lovely freshness. The finish is long and persistent, with citrus aftertaste and a pleasant mineral touch.

#### SOIL

Ponca and Arenaria

#### TRAINING SYSTEM AND YIELD

Guyot and spurred cordon, 5,500-6,000 vines/ha. Yield of 50-70 quintals/ha, focusing on concentration and aromatic depth.

#### VINIFICATION/FERMENTATION

After harvest, the wine is cold-stored and then fermented in temperature-controlled stainless steel tanks to enhance its fruity notes.

#### AGING

The wine ages for 6 months in second- and third-use barriques.

#### STYLE

Dry

#### TECHNICAL ANALYSIS

Alcohol: 13 % vol  
Contains sulphites

#### DESCRIPTION

The nose opens with enveloping notes of ripe yellow fruit—peach, melon, and pineapple—followed by hints of vanilla, fresh butter, toasted hazelnut, and a hint of sweet spice. On the palate, it is full, rounded, and harmonious, with a lovely freshness that balances the smoothness of the oak aging. The finish is long and persistent, with citrus aftertaste and a pleasant mineral touch.

#### GASTRONOMIC PAIRING

This Chardonnay pairs perfectly with dishes that highlight its structure and complexity. It's ideal with flavorful white meats such as herb-roasted chicken, stuffed turkey, or guinea fowl in citrus sauce. It's also excellent with fresh pasta dishes with creamy sauces, mushroom risotto, or seasonal vegetable risotto. It pairs elegantly with grilled shellfish, seared scallops, and baked fish with light sauces. Finally, it pairs harmoniously with semi-hard or slightly aged cheeses, such as Montasio mezzano, Asiago, or a mature brie.