

# Chardonnay 2022 Ronco Calaj

<b>Company location:</b>	Winery located in San Quirino, in the Province of Pordenone, Friuli Venezia Giulia Region.
<b>Terrain:</b>	A plain area created by the alluvial fan of the Cellina River. It is a thick limestone and dolomite alluvial deposits layer of fluvial-glacial origin at the foot of the Dolomites.
<b>Climate:</b>	Temperate - warm climate, with cold winters and hot summers. High rainfall on average, with 1.350 mm of rainwater. Average temperature vary by 19,5° C during the year. July, the hottest month, has a minimum temperature of 16° C on average, and a maximum temperature of 29,7° C on average.
<b>Harvesting notes:</b>	The 2022 will go down in history as a particularly hot and dry harvest. The season began with a first part of winter warmer than 2021, and from February it became colder, but without being affected by winter or late frosts. These has been very little rain since the beginning of the year, but it was totally absent in spring and summer. The growing season, which started late compared to the average, accelerated thanks to the high summer temperatures, leading us to harvest the white grapes from the end of August 2022. In the vineyard, the shortage of rainfall (704mm of rain accumulated from January until the end of September compared to 1.250mm of rain in the previous year), forced us to intervene with emergency irrigation by watering the vineyards for more than 240 hours from June until September. Supporting the vines with water that was missing made them survive the high temperatures and continue the grape ripening process without problems. In 2022 this translated into harvesting in the cella, with good production levels (about 10% more than our average), with normal alcohol content and with good levels of acidity, both total and malic acid ( given the many particularly hot days). Harvest date: September 06.
<b>Varietal:</b>	Chardonnay from VCR4, VCR10, Chardonnay Mousquet and F95 clones. NNW-SSE vineyard exposure. Density: 5.500 plants/hectare. Trained Cappuccina system. Vineyard located at 98 meters above sea level
<b>Vinification:</b>	Soft grape pressing (0.20 Atm) with vacuum presses. The must obtained is cleaned through dynamic decanting. After inoculating selected yeasts, the fermenting process at controlled temperature (12-14°C) is started, with a continuous monitoring of the fermentation dynamics. Fermentation temperature is kept very low, to highlight the fresh and fruity notes of this wine. Once the fermentation process is completed, the wine is clarified by preventing a long contact with the fine sediments, to enhance an immediate drinking pleasure. The wine rests in stainless steel tanks at controlled temperature until it is bottled.
<b>Tasting notes:</b>	Straw-yellow colour. Fine, slightly aromatic bouquet, with notes of apple and acacia flowers, mixed with hints of vanilla. Dry, fresh and well-structured wine. Its pleasant creaminess pairs well with its fruity notes.
<b>Pairings:</b>	Aperitif wine that pairs well with a wide range of light starters, soups and fish courses. Good with mildly aged cheese.
<b>Tasting recommendations:</b>	Ideal service temperature: 14-16°C. Serving notes: medium tall wine glass, and tapered on top.
<b>Analytical data:</b>	Alcohol 12,5 % vol. - Total acidity: 6,30 g/l - pH 3,29 - Residual sugar content: 2,10 g/l

