



ANALYTICAL DATA

Alcohol (% vol):	12,50
Sugar:	dry
Vintage:	2015

LIVIO FELLUGA

via Risorgimento 1
34071 Brazzano - Cormons (GO)
Italy
phone +39 0481 60203
fax +39 0481 630126
Vat 00438150310
e-mail: info@liviofelluga.it

Sharis

DESCRIPTION

Blending grape varieties in Sharis reconciles the culturally acquired expectations of the local consumer with those of the international wine lover, forming a link between Friuli and the rest of the world. From a winemaking point of view, blending gives the wine balance and complexity. On its own, Ribolla Gialla has aromatics that are not particularly assertive, but its contribution is important, for it gives the blend texture, freshness and vivacity.

WINE PROFILE

Variety:	Chardonnay - Ribolla Gialla
Denomination:	Indicazione Geografica Tipica Bianco "delle Venezie"
Soil type:	Marl and sandstone flysch of Eocene origin
Grape:	Chardonnay - Ribolla Gialla
Wine training system:	Guyot
Pest control:	Low environmental impact integrated pest management
Harvest period:	First 20 days of September
Harvest method:	Manual

Vinification:

The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle. Fermentation takes place in temperature-controlled stainless steel tanks.

Ageing:

After fermentation, the wine is left on the lees for six months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of two months.

Sensory characteristics:

Appearance: bright yellow with golden reflections.

Nose: intense. It develops on notes of tropical fruit, papaya and pineapple, completed by hints of apricot, rose petals, prickly pear, candied citrus, magnolia blossoms and vanilla custard.

Palate: lively and refreshing, it is full bodied; a fruity attack, with hints of gooseberry, pomegranate and lychees; lively acidity with a citrus aftertaste.

Serving suggestions:

Excellent as an aperitif, it is also an outstanding partner for asparagus, vegetable soups, creamed pulses and marinated fish.

Serving temperature:

12 - 14°C