



#### ANALYTICAL DATA

<b>Alcohol (% vol):</b>	12,50
<b>Sugar:</b>	dry
<b>Vintage:</b>	2012

#### LIVIO FELLUGA

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## 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

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

**Nose:** intense, fresh and captivating; evident notes of citrus and lemon peel; hints of mint, Pitosphoro and cherry flowers, integrated with spicy aromas.

**Palate:** lively and fresh, with excellent balance of acidity; notes of green apple, kiwi and ginger.

### 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