

# d'Orsaria Bear Bio Chardonnay IGT 2019

<b>Type:</b>	White Still Wine
<b>Ingredients:</b>	100% Chardonnay
<b>Region/Subregion:</b>	IGT Friuli
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>ABV:</b>	0.125

## A closer look...

<b>Total Production:</b>	600 cases
<b>Soil:</b>	Sandy soil
<b>Climate:</b>	The summers are warm, the winters are very cold, and it is partly cloudy year round. Over the course of the year, the temperature typically varies from 30°F to 84°F and is rarely below 21°F or above 92°F.
<b>Farming Methods:</b>	Manual harvest between the end of September and October
<b>Fermentation Methods:</b>	Whole grapes are softly pressed, and the must is stored in controlled temperature tanks after a first racking. Fermentation takes place at a controlled temperature of 15-16°C (60°F).
<b>Winemaker:</b>	Marco Cecchini
<b>Elevage:</b>	6-8 months in bottle
<b>Fining/Filtration:</b>	Yes
<b>SO2:</b>	50 ml/g

## All about this bottle

In 2005, Marco Cecchini established a negociant business, buying grapes from carefully selected small-scale local growers and vinifying them in his modern winery. Here, his family releases D'Orsaria wines from the winery at Orsaria, near Premariacco. A beautifully soft and rich white wine, silky in nuances, with aromas reminiscent of ripe fruits. A ripe, intense bouquet, abounding in flavors of both citrus and tropical fruits with delicate earthy and mineral notes.

