



# CABERT

CANTINA DI BERTIOLO  
DAL 1960

# CHARDONNAY

IGP TREVENEZIE



Fresh and lively, with a fruity character, offering notes of ripe apple and pear. Its harmonious structure and smooth elegance make it versatile and pleasant.

**PRODUCTION AREA:** Grave del Friuli

**SOIL:** Alluvial-gravelly, excellent drainage, producing fresh and fragrant wines

**TRAINING SYSTEM:** Guyot and spur cordon, 4,500-5,500 vines/ha

**YIELD PER HECTARE:** 130-150 q/ha, focusing on freshness and drinkability

**VINIFICATION/FERMENTATION**

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

**TECHNICAL ANALYSIS**

Alcohol: 12,00 %vol . Contains sulphites

**SERVING TEMPERATURE**

12° C

**DESCRIPTION**

A fresh and lively wine with a fruity character, offering notes of ripe apple and pear. Its harmonious structure and smooth elegance make it a versatile and pleasant choice.

**GASTRONOMIC PAIRING**

Thanks to its fresh and fruity character, this Chardonnay pairs beautifully with light appetizers, seafood salads, grilled fish, and delicate pasta dishes. It also complements white meats, vegetable risottos, and soft cheeses such as Brie or Camembert. Ideal as an aperitif or to accompany a relaxed, refined meal.