

`Sharis` Chardonnay/Ribolla Gialla 2020

Colli Orientali, Friuli-Venezia Giulia, Italy



Grape Varieties **83% Chardonnay**
17% Ribolla Gialla

Winemaker **Viorel Flocea and Stefano Chioccioli**

Closure **Screwcap**

ABV **13%**

Residual Sugar **3.8g/L**

Acidity **5.93g/L**

Bottle Sizes **75cl**

PRODUCER

Livio Felluga emigrated from Istria and established his property in Brazzano in the 1950s. Convinced of the winemaking potential inherent in Collio and the Colli Orientali of Friuli, he bucked the trend of the times and started buying vineyards. Their landmark Terre Alte was first produced in 1981 and they have continued to make innovative and consistently high quality wines since. Winemaker Andrea Felluga has embraced stelvin in a characteristically forward-looking way. After experimenting with the closure for five years, he felt confident in using the stelvin closure to retain freshness and perfume in his wines.

VINEYARDS

The estate's vineyards straddle provincial borders and are located in both Colli Orientali and Collio. Vines are planted on hillside vineyards and soils here are marl and sandstone flysch ('ponca' in the local dialect) of Eocene origin. The vines are Guyot trained.

VINTAGE

2020 will be remembered as a vintage without extreme weather conditions. Spring was dry and with above-average temperatures, except for two episodes in which temperatures dropped considerably. Bud break took place between the end of March and the beginning of April, five days earlier than usual. June was marked by high rainfall and all summer had regular rainfall that prevented droughts. Veraison started in the first ten days of August and the grapes were harvested the first week of September at an optimal level of phenolic ripening.

VINIFICATION

The grapes were carefully destemmed and left to macerate for a short period. Fruit was then soft crushed and the must was allowed to naturally settle. The clarified must was fermented in temperature-controlled, stainless-steel tanks. After fermentation, the wine was kept on its lees in stainless-steel tanks for six months. The wine was then bottled and aged in bottle for two months before release.

TASTING NOTES

This wine is bright yellow in colour with gold reflections. The nose is intense developing layers of tropical fruits, papaya and pineapple completed by hints of apricot, rose petals, prickly pear, candied citrus peel, magnolia blossoms and vanilla custard. Lively and refreshing – it is full bodied and fruit forward with hints of gooseberry, lychees and a zingy citrus finish.