

CLADRECIS BIANCO

Cladrecis is an ancient village at 314m above sea level in the Municipality of Prepotto, an enchanting place where the project of recovery of ancient vines by the brothers Pierpaolo and Luca Sirch has become. Here, at the border of Friuli Oriental Hills DOC, the sloping vineyards amidst secular woods, design a silent, beautiful landscape. Cladrecis wines are a true “cru” with precise terroir personality.

Appellation

Friuli Colli Orientali DOC

Grapes

Chardonnay

Vinification process

The grape is de-steamed and gently pressed. The must obtained undergoes static decanting at low temperature then follows fermentation in oak barrels Maturation. At the end of fermentation the wine is left to rest in oak barrels for 10 months on fine lees with frequent bâtonnage.

The wine then is bottled and left to rests in the cellar before releasing for sale.

Organoleptic test

Color Intense yellow with golden hues.

Nose Elegant, complex and harmonious on the nose. The citrus notes mingle with creamy pastry sensations like vanilla and crème brûlée. Balsamic finish.

Taste The savory and mineral taste is complex and harmonious sustained by a noble acidity. Tropical fruits and dried fruits melt away into the creamy pastry note for a long refined finish.

Food pairing

Especially suited for fish dishes, white meat and cheeses. Custard desserts, with forest fruits or lemon. Always the best with salmon.

Service temperature

12°/14°C

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