

Chardonnay

Rubicone PGI

A rich protagonist of special moments, Chardonnay is a refined, well-rounded and captivat-ing presence. Delicately unexpected.



TASTING NOTES:

straw yellow in colour, it presents a good level of acidity and freshness, accompanied by the aroma of apples, pears, peach, melon and an elegant, fresh fruit flavour.

SERVING SUGGESTIONS:

A pleasant aperitif. Excellent served with white meats, fish-based first courses, crustaceans, molluscs and cheeses, fresh ones in particular.

VINIFICATION:

Grapes are normally harvested the last ten days of August. Grapes are delicately de-stemmed and pressed; must is fermented at a controlled temperature in steel receptacles.

RIPENING/AGEING :

after fermentation, the wine is rested on its lees in steel receptacles for six months. Bottled wine is conserved in temperature controlled facilities and aged in the bottle for at least three months before commercialisation.

GRAPES: Chardonnay

DENOMINATION: Rubicone PGI

GROWING METHOD: guyot

MAXIMUM PRODUCTION: 100 q.li/ha

CHEMICAL CHARACTERISTICS:

Actual alcohol: 12,5-13 % vol

Sugars: 0 - 4 g/l

Total acidity: 5,5 - 6,5 g/l

SERVING TEMPERATURE: 8-10°C

STORAGE: Store in a fresh and dry place away from heat and light sources

WINE LIST ENTRY:

Chardonnay Rubicone PGI - Branchini

SIZES: 750 ml

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