

CALJCE

CHARDONNAY RUBICONE IGT



Grape variety: 100% Chardonnay

Analytical data: dry white sparkling wine

Alcohol volume: 12 % vol.

Production area: Forlì hills and surroundings

Soil: medium mix, limestone and clay

Altitude: 230/295 ft. a.s.l.

Max grape production: 13 tons/hectare.

Crushing: the bunches are picked only by hand towards the end of August till first days of September. They are carried to the cellar and pressed by a soft crushing and through a controlled temperature fermentation they maintain the beautiful floral bouquet.

Storage: stainless steel tanks

ORGANOLEPTIC PROPERTIES

Color: shiny straw Yellow, more or less intense.

Bouquet: delicate and harmonious, slightly fruity.

Taste: dry, harmonious, tangy and crisp.

Wine maker's opinion: it's good for any occasions, as an appetizer, with soup, vegetables, pasta with delicate sauces, any fish and egg-based dishes.

Serve at: 8-10 °C