

SPARKLING WHITE WINES

SPARKLING
CHARDONNAY

D.O.C. COLLI PIACENTINI

ESSENCE
OF
OUR LAND



SPARKLING CHARDONNAY

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GRAPE VARIETY

This varietal wine is made from Chardonnay grapes, grown in the winery's Raballa and Collinetta vineyards, where they are manually harvested.

VINIFICATION

Whole cluster grapes are soft-pressed right after picking.

Part of the must is fermented in stainless steel vats at controlled temperatures.

The remaining must is stored in steel containers at 0° C so that the low temperature prevents fermentation, thus preserving the must sugars, which will be needed to set off later fermentation in pressure resistant vats.

A few months after the harvest the wine is composed: a part coming from the dry base and a part from the must with high residual sugar.

As a result of this process, and with the addition of selected yeasts, a second natural fermentation is made possible, in pressure resistant vats, thus obtaining a sparkling wine.

ALCOHOL CONTENT

12% vol.

SENSORIAL ANALYSIS

Intense, varietal and fruity.

PAIRING

Pairs well with fish starters, filled pasta dishes, pasta with seafood and vegetables, white meats and fish.

SERVING TEMPERATURE

8 - 10° C



MARIA
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