

Colli D'Imola D.O.P. **CHARDONNAY**

Area vineyards: hills of Castel San Pietro Terme (BO) in the wine estate "VILLA POGGIOLO".

Vinification: given that the period of harvest is in the middle of August, moment in which the temperature are very high, it's very important our choice to make it happen during the freshest hours of the day and proceed with the production as quick as possible. The productive process follows the vinification in white method. Starting with a quick lowering of the temperature of the crushed grape in order to preserve the typical aromas of this specific vine variety. First a cold maceration and then a soft pressing. Follows a static decantation for cleaning the must and the controlled temperature fermentation with selected yeasts. Next, the fining on noble lees improves the taste and the smell of the wine and it continues in steel for a few months. Cold stabilization and bottling end the production process.

Organoleptic properties: straw yellow with a hint of green. Pungent to the nose for the explosion of perfumes varying from flowers to white fruit with light a scent of citrus. The flavour matches perfectly the smell, leaving an entrancing sensation.

Serving suggestions: ideal with eggs, cold cut meat, cheese and first courses of meat or fish.

