



Chardonnay IGP

Straw-yellow color, intense and characteristic smell, dry and slightly bitter flavor.



Chardonnay dell'Emilia IGP



Chardonnay



200 - 230 q.li per hectare



Emilia



1 - 2 years



10 - 12° C



The freshly harvested grapes are taken to the vinification department where they are pressed and must and skins are separated. The free-run must sits to ferment at a controlled temperature of 15/18°C thanks to a modern refrigerating system. Such method allows the preservation of the typical smells and characteristics of the product. The next steps are the separation of the sediment from the fermented wine, the filtration, and the inspection of the wine under the inspection of the enotechnicians before bottling it.



Straw-yellow color, intense and characteristic smell, and fresh, full-bodied, soft flavor with a hint of almond flavor.



It's ideal as an aperitif wine and it goes well with starters, fish, light courses, and white meat.



0,75 liters

DALFIUME
NOBILVINI