

SENZA  
SOLFITI AGGIUNTI

# Tutto è Possibile

## CHARDONNAY RUBICONE IGP



**GRAPES:** 100% Chardonnay

**VINEYARDS AREA:** Emilia Romagna, province of Rimini.

**PLANT TRAINING:** Guyot and cordon spur.

**AGE OF THE VINES:** The vines have an average age of 10-15 years.

**HARVEST:** Hand-harvested at the end of August.

**VINIFICATION:** After destemming and crushing, the grapes are softly pressed. The must obtained is separated from the sediment by static decantation at a temperature of 10°C. Alcoholic fermentation takes place at a temperature of 15-17°C, at the end of which the product is stored at a temperature of 10°C on its fine lees, until bottling.

**ALCOHOL:** 12%

**TASTING NOTES:** A typical Chardonnay with a golden-yellow colour. Perfumes of peach, jasmine and acacia flowers. On the palate it is savoury, fresh and fragrant, with structure and length. **No sulphites are added** during the winemaking process, which enhances the aromas.

**SERVING SUGGESTIONS:** Excellent as an accompaniment to salads, fish dishes, vegetable soups and also with goat's cheese or cheese (made from cows' milk).

**SERVING TEMPERATURE:** 12°C