



C O S T A B I N E L L I

CHARDONNAY EMILIA IGT



Grape variety:
100% chardonnay grapes.

Trees disposal:
4000 Trees/Ha

Pruning:
Medium cordon spurred.

Production:
70/90 Q.li/Ha

Winemaking:
After a delicate pressing and a settling of 24 hours the must ferments with selected yeasts at a temperature of 16° C. A slow refermentation in a pressure tank gives this wine a delicate petillant.

Colour:
Brillant straw yellow wine.

Taste:
Dry, floral, lively.

Fragrance:
Ripe fruits with citrus fruit and green apple notes.

Alcoholic strenght:
11% vol

Serving temperature :
8-10°C

Gastronomic suggestions:
Appetizers, aperitif, fish dishes.

Kind of bottle:
Special champenoise bottle 75 cl.