



147 CENTOQUARANTASETTE

RUBICONE
INDICAZIONE GEOGRAFICA TIPICA
CHARDONNAY



Grapes were received at the winery and destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 17-18°C for 10 days. After fermentation the wine was fined, cold stabilised, filtered and bottled.

GRAPES: Chardonnay

PRODUCTION ZONE: Castelbolognese

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 13.50% Vol.

RESIDUAL SUGAR: 2 g/l

CHARACTERISTICS: This wine, originates from a selection of Chardonnay grapes, harvested by hand during the first and second decade of September, the yield per plant is limited and balanced

SERVING SUGGESTIONS: Taste as an aperitif with finger food and starters, ideal with pasta or fish dishes, or with slightly sharp cheeses

SERVING TEMPERATURE: 10-12°C