

IGP Forlì Chardonnay 2015

DESCRIPTION

Light golden in colour with greenish tinges. Intense varietal aroma supported by good acidity that enhances its aromaticity. On the palate, it is elegant, with an intense and harmonious structure, a pleasant earthy sensation and hints of yellow peach. An important wine for all occasions, particularly for special ones, as a table wine and to drink between meals, which goes well with both light dishes and more structured and tasty dishes.

PRODUCTIVE PROCESS

- Grapes: 100% Chardonnay, organically grown
- Vineyards: in the hills of Dovadola (FC) in the locality of San Ruffillo, 250 MASL; north ridge exposure, well-ventilated, arenaceous-marly substrate, loamy-clayey soil;
- Production: 60 quintals per hectare
- Vinification: from grapes harvested by hand in crates, softly pressed whole bunches and fermentation in steel tanks at a controlled temperature
- Refinement: in 20-hectolitre steel tanks for 8 months
- Alc./Vol: 13%
- Bottles produced: 2,200 bottles

ANALYSIS

pH:	3,80
Total sulphur dioxide	56 mg/l
Alcohol by volume	15,93% vol
Volatile acidity	1,02 g/l of acetic acid
Malic acid	1,56 g/l

ALLERGENS:

Sulfur dioxide and sulfites in concentrations higher than 10mg/kg or 10mg/l, expressed as SO₂.

PACKAGING

	Packaging	Height (cm)	Width (cm)	Depth (cm)	Weight
Product	Bottles Vol. 75 cl.	31,9	7,3 Ø	-	Cl. 75
Cardboard	Carton 6 bottles	17,5	29,2	24,7	Kg. 7,1



FORLÌ
INDICAZIONE GEOGRAFICA PROTETTA
CHARDONNAY
vendemmia 2015

Vino ottenuto da uve 100% chardonnay raccolte, vinificate ed imbottigliate in azienda.

VINO ITALIANO
e 75 cl 13% vol

Imbottigliato all'origine da
Az. Agr. Corte San Ruffillo di
Vespignani Sara - Dovadola (FC), Italia
nelle proprie cantine presso
Podere la Fontana, via Calbola 1
Rocca San Casciano (FC), Italia

contiene solfiti - contains sulphites - enthält Sulfite




L. 03/15