



ferraia

Chardonnay Colli Piacentini D.O.C.

I Vineyard

AREA OF PRODUCTION:

Val Tidone – Piacenza – Emilia Romagna

TERROIR:

medio impasto, leggermente calcareo, con venature di solfato di calcio

EXPOSURE:

South-West

PLANTING DENSITY:

8000 plants/hectar

PLANTING SYSTEM:

simple Guyot

YIELD PER HECTAR:

80-90 q.li

I Winemaking

BLEND:

100% chardonnay

VINIFICATION:

fermentation with selected yeasts at controlled temperature. Maturation in steel and subsequent refinement in the bottle

I Wine

STILL WHITE

COLOUR:

straw yellow with greenish reflections

BOUQUET:

delicate fruit and yellow flowers and dried fruit, with hints of fruit tropical

PALATE:

dry, soft, delicate and fresh

PAIRINGS:

appetizers, delicate first courses and fish

SERVING TEMPERATURE:

6°-8° C

ALCOHOL CONTENT:

13% vol