

SPARKLING CHARDONNAY IGP “Vigna Fontanile” BIO – VEGAN F.



BLEND 100% Chardonnay wine with the following certification:
Organic farming Valoritalia IT BIO 015

Type of harvest: Handpicked grapes by mid August

Grapes are gently crushed into must which is fermented in stainless steel at a temperature of 18° C for 20 days

Ageing: 6 months in stainless steel vats

Second natural fermentation in pressure tanks for 15-20 days in springtime to obtain the little fizziness which is typical for Oltrepò Pavese Chardonnay.

Further treatments: refrigeration-centrifugation- microfiltration
Three months bottle-aging before it is put on the market

Best period for consumption: 6 months up to 2 years after vintage

Storage time: up to 3 years

Tasting notes:

Colour – Bright pale yellow, good viscosity

Fragrance - Elegant, aromatic, with scents of fruit and flowers, delicate hint of grass

Taste- Rich, fruity, long and well balanced

Alcohol at bottling: 12,5% vol.

Residual sugar: 0,5 gr./lt. max

Serving temperature: 4/6° C

Bottle format: 0,75 lt.

Pairing Suggestions:

White meat, risotto with vegetables, fried vegetables, fried fish.

