

Chardonnay dell'Emilia

I.G.T.

Il Castello



Grape production area:
Modenese foothills.

Grapes:
pure Chardonnay.

Vinification:
white-wine vinification. Light cold maceration. Fermentation at controlled temperature.

Prise de mousse:
natural fermentation with the Charmat method.

Appearance and sensory characteristics:
yellow colour with greenish reflections, delicate bouquet with hints of white flowers and green apples. Fresh on the palate, extremely pleasant and with excellent persistence.

Alcoholic strength:
11°

Food pairing and serving:
delicious with fish dishes, excellent with hors-d'oeuvres and light first courses

Serving temperature 8° - 10°C



DAL 1907

CANTINA DI
S. CROCE