



“CHARDONNAY FRIZZANTE”

Appellation:	Chardonnay Rubicone IGT
Region:	Emilia Romagna
Producer:	CHIARLI is the most ancient producer of Lambrusco and other local wines from Emilia Romagna. The Company was founded in 1860. Through the strictest selection of the best grapes, an experience acquired over more than 150 years and the scrupulous care in all stages of production, from vinification to bottling, the Chiarli brand guarantees quality for a wide range of prestigious wines from Emilia-Romagna.
Characteristics:	Straw-yellow colour, dry taste, round and fruity, lightly sparkling.
Alcohol content:	10,5% vol.
Grape Variety:	Chardonnay
Vinification:	Soft pressing of the grapes. Draining of the must and fermentation at a controlled temperature (16° C.) with an addition of selected yeasts. Second fermentation ('Pris de Mousse') in "cuve close".
Serving Temperature:	Cool (10°-12° C)
Accompaniments:	Aperitifs, starters and fish-based dishes.
Distributed by:	CHIARLI - Tel.059.3163311 Fax 059.310868 Email: export@chiarli.it