

PATRIZIA



Vivid amber colour resulting from prolonged maceration on the skins. Elegant and complex bouquet with delicate notes of dried fruit, nuts, almonds, hints of citrus fruits and spices such as ginger and white pepper. Tannic structure with full body, refined intensity and refined minerality

Vineyards: Val d'Oca vineyard

Grape varieties: 100% Chardonnay

Soil: clayey with a delicate surface limestone vein

Breeding: Bilateral Guyot at 1 metre above the ground. 4000 vines per hectare. Reduced bud load

Average age of vines: 10 years

Yield: 70 hl/ha

Harvest: by hand with selection of the bunches in the vineyard

Vinification: destemming and crushing of the grapes with fermentation temperature 22°C. Maceration for 28 days. Spontaneous malolactic fermentation

Ageing: the first 24 months in French oak barriques.

Resting in bottle for at least 6 months before marketing

Pairing: suitable with mature cheeses such as Sardinian pecorino, white meats such as roast chicken or turkey. Try it with spicy dishes typical of Indian or Middle Eastern cuisine. Especially recommended with fermented foods such as kimchi or sauerkraut

Serving: serving temperature 14-18°C

Analytical data:

Developed alcohol 13.0 %.

Residual sugars <1.0 g/l

Total acidity 5.8 g/l

pH 3.5

TIZIANO BELLINI

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