

PANDOLFA
EST. 1941

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BATTISTA

Chardonnay



TYPE OF WINE: Organic white wine.

DENOMINATION: Chardonnay Rubicone IGT.

LOCATION OF THE VINEYARDS: Fiumana di Predappio (Forlì, Italia).

ALTITUDE: 150 mt above sea level

SOIL TYPE: Brown clay limestone.

VINEYARDS: Vines of 2012, with 4,500 plants per hectare, spurred-cordon training.

GRAPE VARIETY: 100% Chardonnay.

HARVEST: Last ten days of August.

YIELD: 7.000 kg / hectare; 1.6 kg per plant.

WINEMAKING TECHNIQUES: The grapes are vinified without skin contact and controlled temperature.

AGEING: Left on the lees in stainless steel for 3 months and at least 3 months in bottles.

NUMBER OF BOTTLES PRODUCED: 15.000.

BATTISTA



TECHNICAL FILE

ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF:
IT-BIO-004
AGRICOLTURA ITALIA



OPERATORE CONTROLLATO
N.26435

CONTACT

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