ENIO OTTAVIANI
VINI E VIGNETI

SPARKLING

SINFONIA

CHARDONNAY RUBICONE I.G.P.

SPARKLING

GRAPE VARIETY
Chardonnay

BOUQUET
flowers, fruit

COLOR
golden yellow, verging on green

TASTE
Fresh, harmonious with a subtle acidolous vein

ALCOHOL CONTENT
vol.11%

PAIRING FOOD
fried fish, soft cheeses, pizza and focaccia bread with Mortadella

SERVING TEMPERATURE
8/10° C

FERMENTATION VATS
steel

AGING
steel

EXPOSURE
South, south-east

LOCATION
San Clemente - Rimini

SOIL
soft-clay, cobbles

ALTITUDE
40-60m. above the sea level

CLOSURE
Stelvin

HARVESTING
manual

12 bottles of 0,75lt.
12 bottles of 0,375lt.

www.enioottaviani.it