



ENIO OTTAVIANI
VINI E VIGNETTI

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 acidulous 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