

SBIZZÍO

CHARDONNAY DI TOSCANA I.G.T.


IL SOSSO
Famiglia Ravaglioli



Mixed Varieties

A minimum of 85% of Chardonnay, the blend is completed with additions of Viognier in variable percentages according to the year.



Vineyards Location

Midsized hill 150-200 mt above sea level



Soil

Medium textured with layers of loam, volcanic tuff and clay.



Training System

Simple Guyot



Density of Planting

4.700 vines per hectare



Microclimate

Optimum microclimate conditions with significant differences in temperature between day and night, ideal for the development and maintenance of coloring and aromatic substances.



Wine Production

Not over than 60 hl/ha



Harvest

By hand in small plastic crates with bunches of grapes selected on the basis of ripeness. Different varieties are harvested separately.



Wine Making and Maturations

Gentle pressing with light skin maceration for the extraction of the primary aromas. The resulting must is then left decanted cold in stainless steel vats for 24-48 hours. Then the wine is clarified in order to separate all the sediments obtained. Fermentation occurs at low and controlled temperature (15-16°C) in order to better preserve the previously extracted aromas. After the fermentation wine is kept maturing on yeast remains for about 1-2 months, then decanted and bottled thereafter. The wine is marketed approximately 4 months after the harvest.



Tasting Notes

The wine has a typical varietal taste, and is a straw yellow colour with golden highlights. It has an elegant and intense bouquet with tropical fruit aroma and floral notes, enhanced by a rightly acid body and good alcoholicity .



Recommended Serving Temperature

8-10°C



Food Pairing

Italian bread salad (*panzanella*), marzolino cheese, fresh pecorino cheese, vegetable soup (*minestrone*), anchovy pie, acqua cotta, fish. Also excellent as an apertif.

