



Famiglia Ravaglioli

SBIZZIO

CHARDONNAY DI TOSCANA I.G.T



It is our tribute to Domenico, founder of the Estate together with Antonio, great-uncle to some of us, Sbizzio in the ancient local dialect. Obtained from Chardonnay grapes and a small part of Viognier harvested in the vineyards located on the upper part of the estate and with a completely cold vinification cycle in stainless steel tanks, Sbizzio is a white wine characterized by a delicate bouquet, which releases fresh fruit and flower notes but at the same time combines good structure with a marked acidity. Also ideal as an aperitif

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 flower notes. a rightly acid body and good alcoholicity. It's excellent also as an aperitif.

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

VINE DENSITY: 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 MATURATION: Gentle pressing with light skin maceration for the extraction of the primary aromas from the grapes. 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°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.

SERVING TEMPERATURE: 8-10°C

FOOD PAIRING: Italian bread salad (panzanella), marzolino cheese, fresh pecorino cheese, vegetable soup (minestrone), anchovy pie, acqua cotta, fish.

