



PODERE VECCIANO

il Vino che Ama la Terra

Azienda Agricola Biologica

 le Opere



DARGENTO

Rubicone Chardonnay IGP, sparkling wine

VINEYARD

Vine:	Chardonnay 85%, Pagadebit 15%
Vineyard:	various estate particles
Soil:	medium clayey
Height:	50-60 m. above sea level
Exposure:	South-East, West
Training system:	cordon spur
Average vine age:	4-20 years
Vine/ha:	3,000 to 5,400
Yield/plant (kg/vine):	2
Yield/ha (quintals):	60-108
Treatments:	sulphur, copper and natural substances
Fertilizers:	compost and green manure of spontaneous herbs
Harvesting:	end of August the Chardonnay, end of September the Pagadebit
Grape picking:	by hand
Certifications:	//

CELLAR

Grape crushing:	using stemmer-crushing
Pressing:	pneumatic soft pressing
Vinification:	thermo-conditioned stainless steel vats
Maceration:	1 hour in the press
Selected yeasts:	yes
Filtering:	yes
Refining:	on the lees in autoclave followed by bottle refining
Yield grapes/wine (%):	70
Annual production:	10,000 bottles x 0.750 l.

ANALYTIC DATA

Alcohol:	11.5 % vol.
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Packaging:

6 bottle carton (upright) x 0.750 l. / Magnum 1 x 1.5 l.



Grower's notes:

Charmat sparkling brut

Serving temperature (°C): 4-6

Recommended ageing (years): 2-4

Pairing:

Fish light starters, shellfish and raw fish



www.poderevecciano.it

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