



*Antica Vinicola Broni*



## CHARDONNAY

OLTREPÒ PAVESE D.O.C.  
SPARKLING

The most recent grape introduced in the Oltrepò. It ripens before the other varieties and its harvest happens before or at the same time of the Pinot Noir harvest between the end of August and the beginning of September. The sugar content varies between 16 - 20% depending on the year.

**GRAPE:** Chardonnay

**ALCOHOLIC DEGREE:** 11.5 %

**COLOUR:** straw yellow with greenish glares.

**AROMA/BOUQUET:** intense and harmonious bouquet with a fine scent of exotic fruits.

**TASTE:** soft taste with a high structure and a substantial aromatic persistence.

**FOOD COMBINATION:** ideal with appetizers and fish main courses.

**RECOMMENDED TEMPERATURE:** 8° - 10° C.

*The latest stages of the fermentation take place in appropriate airtight containers to obtain the sparkling aromatic quality typical of this wine.*