



# Armonioso

*Pale straw-yellow color with a fresh and fruity smell the flavor is pleasant and harmonious, leaving a dry and clean after-taste.*



**Armonioso Chardonnay dell'Emilia IGP Frizzante**



Chardonnay



200 - 230 q.li per hectare



Hills and plains near Bologna



1 - 2 years



8 - 10° C



The freshly harvested grapes are transferred to the vinification department where they are destemmed and the must is separated from the marc; then, the must is pumped into large vats where it ferments at a controlled temperature of 15/18°C in order to preserve the typical smells and characteristics of the product. Then, the fermented wine is poured and separated from the sediment. The wine is micro-filtered before being bottled in order to guarantee maximum quality and stability to the product. The foam is collected naturally using the Charmat method over a period of 60 days in order to give the wine a fine and persistent perlage as well as a fresh and appetizing bouquet.



Pale straw-yellow color with a fresh and fruity smell; the flavor is pleasant and harmonious, leaving a dry and clean after-taste.



It is a great aperitif wine and it goes well with any starters, cold fish dishes, and shellfish. It is also good with white meat.



0,75 liters

**DALFIUME**  
NOBILVINI