



# Ribaldaccio

## Chardonnay Toscana IGT

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**Type:** White

**Soil:** Clay

**Vines per hectare:** 3000/5000 plants

**Growing method:** Spurred cordon, guyot

**Altitude:** 270-350 O.S.L

**Grape:** Chardonnay

**Harvest:** Manual, mechanical

**Vinification:** Obtained from soft pressing of chardonnay grapes

**Fermentation:** Controlled temperature 16 °c

**Maturation:** Stainless Steel

**Refinement:** Bottle

**Colour:** Pale yellow with greenish reflections

**Nose:** Fresh fruit, apple, honey

**Taste:** Sapid, harmonious, a good acidity that enhances the fruity sensations, long and pleasant finish

**Temperature of service:** 8-10 °C