

# RIVONE

2019 CHARDONNAY



#### DESIGNATION

Oltrepò Pavese DOC Chardonnay

#### GRAPE VARIETY

100% Chardonnay

#### PRODUCTION AREA

Oltrepò Pavese

#### VINEYARD AND SOIL

The vineyards are located in our estate in Santa Giuletta with exposure from East to South-West and are characterized by clayey-calcareous soil. The average age of the vines is 30 years old, and the training system is *guyot*. The yield per hectare is about 25 quintals.

#### HARVEST PERIOD

The grapes are harvested and placed in baskets exclusively by a manual selection around the end of August/beginning of September.

#### WINEMAKING

After a soft pressing of the whole grapes, not de-stemmed, the must is left to decant in thermo-controlled steel tanks. A few days later, it is decanted and subdivided among terracotta amphorae and French oak *barriques*, where the alcoholic fermentation, lasting about 4 weeks, occurs. The malolactic fermentation is carried out only in part.

#### AGING

The wine is held for about 12 months *sur lies* among amphorae and *barriques*, during which frequent *bâtonnages* are done. After bottling, the wine rests for about 6 months before release.

#### ORGANOLEPTIC CHARACTERISTICS

Intense straw yellow color. On the nose, it opens on a large and complex bouquet in which ripe peaches, orange blossom, vanilla, flint, and eucalyptus honey can be recognized. On the palate, acidity and minerality give a delicate flavor that turns to sapidity. These characteristics are sustained with a long persistence presaging an excellent aging potential.

#### 2019 VINTAGE PRODUCTION

3476 standard bottles, 200 Magnum bottles, 15 Jéroboam bottles, 10 Réhoboam bottles