



OINOE VINI

IKARIO

Colli di Parma Chardonnay  
DOC



Vintage	2022
Denomination	Colli di Parma DOC Chardonnay
Category	Still white wine
Grape varieties	Chardonnay 100%
Soil type	Clayey marls and arenites, very rich in limestone and concentrations of calcium carbonate.
Plant density/Yield per hectare	3000 plants/ 70 Q.
Vineyard/Age of vineyard	I Boschi-Castione / 33 years old
Time of harvest	Second half of August
Winemaking notes	Picking: Manual with selection of grapes Maceration: static maceration at five degrees Bâtonnage: 6 months in stainless steel Ageing: bottle
Tasting notes	Color: Brilliant straw yellow Nose: Fruity and floral, with notes of tropical fruit, yellow flowers and aromatic herbs. Slightly saline on the final. Taste: Smooth and well-balanced, with fresh citrusy notes and a good persistence.
Analytical data upon bottling	Alcohol 13,5% Vol, Total acidity 5,4 g/l, pH 3.42, Sugar residual 0,2 g/L
Total SO2	87 mg/l
Serving Temperature	10-12 °C