

# IKARIO

Colli di Parma Chardonnay

DOC

2024



## 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

Il Gelso / 9 years old

## Time of harvest

Second half of August

## Winemaking notes

*Picking:* Manual with grapes selection

*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

Alcool 12% Vol. Sulfur dioxide is 92 mg/l

## Serving temperature

10 - 12°C

OINOE