



PALAZZONA DI MAGGIO

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MALETO CHARDONNAY



Format
75cl Bottle



Type of wine
White wine from sustainable farming



Production area
Imola (Bo) - Romagna - Italy



Grape variety
Chardonnay



Appearance
Shiny yellowish color, tending to gold.



Nose
Rich bouquet of green apple, pineapple, pear, acacia and wildflowers, hay and light hint of hawthorn.



Palate
Balanced with good acidity. Structured with a clean and sapid ending.



ProWein 2013
Selezione mondiale
banco di assaggio selezionato



Vino del Tribuno
2014-2016-2017
Attestato di Gran Merito



INTERNATIONAL COMPETITION OF WINES FOR FISH

2^a Edizione, Ancona, 15-16-17 Maggio 2013

Selezione Internazionale
Vini da Pesce 2013
Diploma di Merito



Data Sheet

NAME COMPLETE:	MALETO
DENOMINATION:	CHARDONNAY RUBICONE IGP
VINTAGE:	2019
GRAPE VARIETY:	100% CHARDONNAY
DENSITY PLANT:	5500/HA
TRAINING SYSTEM:	SPURRED CORDON
YELD PER HECTARE:	90 QUINTALS
ANNUAL PRODUCTION:	13.200 BOTTLES
ALCOHOL CONTENT:	13% VOL
TOTAL ACIDITY:	6,2 G/L
DRY EXTRACT:	21,7 G/L
SUGAR RESIDUE:	0,6 G/L
SERVICE TEMPERATURE:	10°C



Description

Maleto is produced from our Chardonnay grapes: they are selected and harvested by hand in the mid-late August.

It is a wine suitable for any occasion and combination.

It can be drunk young, but it can express its best after a 2-3 year aging in the bottle.



Winemaking Process

The Chardonnay grapes are vinified in white at controlled temperature at 15-18 ° in stainless steel tanks.

When the vintage is favorable, we use a small percentage of skins on the total mass with a subsequent slow ripening.

Subsequently, it is aged inside stainless steel tanks for at least 6 months and then finishes the refinement in the bottle for another 2 months.



Land and Vineyard Characteristics

Our Chardonnay vineyards were planted in 2007 in medium-textured soils predominantly clayey with sand and silt.

The surface of the vineyard is about 2 hectares and organic certification is underway.

The grapes come from the podere Poggio in the hills of San Pietro di Ozzano in the Colli d'Imola Doc area at an altitude of 80-90 meters above sea level with the rows oriented from east to west.

The favorable and particular microclimate, characterized by a high day-night temperature range and excellent ventilation even in summer, allows us to obtain high quality grapes and complex wines characterized by high acidity, freshness and longevity.



Food Pairing

Fish dishes, appetizers or vegetable dishes, first courses with white meat sauce.