



Palazzo 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 a light hint of hawthorn.



Palate

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



PROWEIN 2013

*selezione mondiale banco di
assaggio selezionato*



**SELEZIONE
INTERNAZIONALE
VINI DA PESCE**

INTERNATIONAL COMPETITION OF WINES FOR FISH

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

**SELEZIONE INTERNAZIONALE VINI
DA PESCE**

2013 diploma di Merito



**TRIBUNATO
DI ROMAGNA**

VINO DEL TRIBUNO

*2014- 2016-2017 attestato di Gran
Merito*



Data Sheet

Name complete	Maleto
Denomination	Colli d'Imola Chardonnay Dop
Vintage	2017
Grape variety	100% Chardonnay
Density plant	5500/ha
Training system	Spurred cordon
Yield per hectare	90 quintals
Annual production	13200 bottles
Alcohol content	13% VOL
Total acidity	5,40 g/l
Sugar residue	0,5 g/l
Service temperature	Optimal at 10°C



Land and Vineyard Characteristics

The Chardonnay vineyards of “Palazzona di Maggio” were planted in 2007 with a density of 5,500 plants per hectare.

The surface is about 2 hectares and the land formed by sand, silt and alluvial clays.

The grapes comes from podere Poggio from 80 to 95 meters above sea level.

The favorable microclimate with a high thermal excursion and excellent ventilation even in summer, allows us to obtain high quality grapes and complex wine with good acidity and freshness.



Description

Maleto is a white wine produced by the manual harvest of Chardonnay grapes, which are usually performed through the middle and the end of august.

The grapes, under the organic certification scheme, are exclusively grown into the vineyards of the property of “Palazzona di Maggio” in San Pietro di Ozzano into the Doc Colli di Imola zone.

A quality wine throughout the meal with an aging capacity of at least 3 years.



Winemaking Process

The process of vinification of the Maleto involves no maceration and the fermentation takes place into temperature-controlled stainless steel tanks, at about 15-18° C.

The wine is frequently poured in order to prevent malolactic fermentation.

A 5% quote of skins is added for the slow maceration, only in the best vintages.



Food Pairings

The Maleto is perfect with fish or vegetable corse, pasta with white meat sauces