



Chardonnay Ops



Format

75cl bottle



Type of Wine

Still white wine



Visual exam

Intense yellow color typical of this vine



Olfactory examination

Intense notes of banana, pineapple and tropical fruits



Gustatory examination

Very soft and round taste with mineral and fresh notes

Full Name:	Ops
Name:	Rubicone Chardonnay PCI
Vintage:	2020
Grape variety:	100% Chardonnay
Training system:	Guyot
Plant Density	3300 / ha
Annual Production:	2500 bottles
Alcohol content:	14% VOL
Total Acidity:	6.7 g/l
Sugar residue:	0 g/l
Serving temperature:	Optimal at 14-16 °C



Vinification method

Chardonnay grapes are harvested manually in the last 15 days of August.

Once brought to the cellar after pressing, it is macerated on the skins for 5 days.

It is then drawn off and a white fermentation is carried out in concrete barrels for two years.

It is then bottled and aged for 1 year before being released.



Characteristics Land and Vineyard

The Chardonnay vineyard from which we produce Ops was planted xx years ago and is located in Imola in the province of Bologna.

Located on the Imola hills, more precisely in the Fondo Bellaria farm, it is characterized by a loamy and clayey soil located 150 meters above the sea level, with south-east exposure.



Gastronomic combinations

Ops is a wine that goes perfectly with fish dishes, especially pasta dishes.