

Dolce Oltrepo



Wine name: Mercuzio - DOC

Producer: Az. Agr. Fattoria il Gambero

Type of wine: Chardonnay (slightly sparkling)

Grape variety: 100% Chardonnay

Pruning methods: Casarsa - Guyot

Grape harvest: 4th week of August

Harvesting method: Manual

Vinification system: Fermentation off the skins at controlled temperatures of 16-18 °C.

Processing: Re-fermentation in pressurised tanks at 18 °C, stabilization and cold-sterile bottling at constant pressure.

Colour: Pale straw-yellow color.

Flavour: Aroma-rich, varietal nose with faint hints of bitter almonds.

Characteristics: Dry and bright on the palate, softened by a subtle hint of sweetness.

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