



LA COSTANZA
1894

COL DEL VALENTINO

CHARDONNAY PROVINCIA DI PAVIA IGT

This grape, now cultivated in all the world, thanks to the climate and the soils finds in our territory an ideal land for its grapes to give excellent wines. Chardonnay is one of the last wines produced by our cellar, and the young vineyards, which have been in production since a few years, give a wine with the prospect of becoming one of our firm's leading wines. The grapes are harvested strictly by hand after careful selection. The white vinification begins with a soft pressing to separate the skins from the must, which is clarified and poured into stainless steel tanks, where it is fermented at controlled temperatures. After racking and stabilization it is microfiltered and bottled. Before being marketed, it is refined in bottle in our cellars.

Production area:	Castello di Santa Giuletta
Grape varieties:	100% Chardonnay
Soil type:	Clayey
Vine training technique:	Guyot
Altitude:	100 meters above sea level
Exposure to sunlight:	South
Plant Density:	4500 plants/ha
Harvest date:	beginning of September
Total alcohol content:	12,5% vol (small variations as a function of vintage)
Service Temperature:	6-8°C

ORGANOLEPTIC SHEET

Still wine with straw yellow color loaded, an intense and persistent scent; on the palate it is robust but balanced. An elegant wine that can be coupled with fish-based starters, low-seasoned cheeses and white meats.

PRODUCED AND BOTTLED BY SOCIETÀ AGRICOLA LA COSTANZA DI MASSONE
E MONTAGNA – SANTA GIULETTA – ITALIA

PRODUCT OF ITALY

CONTIENE SOLFITI – CONTAINS SULFITES – CONTIENT SULFITES – ENTHÄLT SULFITE



ORGANIC WINE
IT BIO 005 AGRICOLTURA ITALIA

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