

# donnaolga

CHARDONNAY I.G.T.

SABBATANI  
VINI DI CUORE

**Donnaolga** is the Chardonnay, a white exception to the great red vine varieties found on the lush hills around Predappio and owned by the Sabbatani family. The wine is affectionately dedicated to Olga, the grandmother much loved by family members.

From the Chardonnay, Muller Thurgau and Sauvignon blanc grapes, Donnaolga is the white wine selected among the white vine varieties of the Farm Agricola Sabbatani Vini di cuore.

Made from white grapes, partly matured in steel and the rest in French oak barrels Donnaolga is a harmonious wine with a remarkable structure, ideal as aperitif and with delicate fish-based dishes.



**GRAPES** 90% Chardonnay - 10% Muller Thurgau; Sauvignon Blanc

**SURFACE** 4.5 hectares

**AVERAGE YIELD PER HECTARE** 100 q

**PLANTED IN** 1991

**PLANTING DENSITY** 3600 plants per Ha

**PRODUCTION AREA** Predappio hills

**VINTAGE** end of August

**SOIL** clayey

**WINE MAKING** preceded by cold pellicular maceration for 8 hours at a temperature of 6° C. It is then squeezed using a soft press and static decanting of the must. The next phase is fermentation in steel tanks for 15-18 days at a controlled temperature of 16° C. The final stage is malolactic fermentation.

**MATURING** after fermentation, the wine is kept on its must deposits for at least three months 3, partly in steel tanks (70%), and the rest in French oak 5 hl barrels (30%). The blend is then bottled to complete its ripening and matured for a further three months in the bottles.

**ALCOHOLIC PERCENTAGE** 12.5%

**ORGANOLEPTIC EVALUATION** straw yellow with greenish hues. Intense, with good acidity and fruity and flowery bouquet. A young wine, ideal as aperitif and in combination with delicate fish-based dishes.

**SERVING TEMPERATURE** 10-12° C

**PRODUCTION** 7,000 bottles