



CANTINE ROGIOTTO

Nika Chardonnay

Nika is another of those products created by Christian, a wine dedicated to a person who has been important in his life.

Obtained from Chardonnay grapes, an early ripening variety which in these territories reaches the characteristics of a great white wine: freshness and elegance are the qualities that distinguish it.

NAME: Varietal Chardonnay White Wine

VINES: 100% Chardonnay

VINEYARDS:

- **Location:** Cella Monte, locality in the Monticelli region

- **Farming system:** Guyot, density 4000 vines/HA

- **Altitude:** 210 - 240 m asl

- **Exposure:** SOUTH

- **Ground:** hilly, white, composed of overlapping layers of limestone and sandstone

HARVEST: manual, end of August

MACERATION: cold for 24 hours

FERMENTATION: with selected yeasts, in stainless steel tanks at a controlled temperature for 30 days

MALOLACTIC: no

AGING: in stainless steel tanks on its noble lees with repeated battonage, then in the bottle.

AGING POTENTIAL: 4 years

AVAILABLE FORMATS: 0.75l

TASTING NOTES:

the color is straw yellow with golden reflections. The scent is characterized by important floral and fruity notes, prevailing over all the exotic fruit that persists for a long time even in the mouth. The balanced acidity makes the wine soft and velvety, perfectly in line with what is perceived on the nose. It is a fine and elegant wine, characterized by a strong aromatic complexity and a remarkable body.

PAIRINGS:

ideal as an aperitif in any season of the year, perfect to accompany elaborate fish dishes and pizza.

Serve at a temperature of 8 - 10°C

