



COOPERATIVA  
FATTORIA  
LOPPIANO  
4.0

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# CAMPOGIALLO

CHARDONNAY IGT 13,5% VOL

The name to mark the terroir, comes from the locality situated within the citadel of Loppiano.

Wine, obtained from the vinification of Chardonnay grapes grown using organic farming methods.

The Grapes harvested in boxes in the first ten days of September are subjected to soft pressing to extract the flower wine, the noblest, and thus obtain quality. Fermentation and subsequent ageing take place in small 500-litre French oak barrels.

To the eye it is straw yellow with greenish hues. The nose reveals hints of tropical fruit together with pleasant notes of vanilla. The taste is full, savoury and balanced with a sweet and persistent finish.

It should be served at a temperature of 10 - 20°C in combination with dishes based on fish, crustaceans and white meats, starters and medium-aged cheeses.



Organic Wine

Prodotto da uve proprie e imbottigliato  
da IT101714 Fattoria Loppiano 4.0  
Loc. Tracolle2 Loppiano 50063  
Figline e Incisa Valdarno - Firenze Italia

