Forca di Palma

Zone of Production	Tarquinia, Loc. Pitchfork of Palm - Lazio.
Vine	Chardonnay 90%, Tuscan Trebbiano 10%.
Epoch of the vintage	Chardonnay: second half September, Trebbiano Toscano: October.
Altitude vineyards	100 mt on the level of the sea.
Type of ground	Middle mix - clayey.
Type of breeding	Spurred Cord.
Solar exposure	Southwest.
Density plant	3.500 barbatelles for hectare.
Maximum yield	70 q.lis per hectare
Made grape in wine	70%.
Vinificazione	Maceration to cold of the peels for 10 hours to 7°C.
Alcoholic fermentation	In steel inox to 16-18°C.
Malolactic fermentation	Not turn.
Refinement	In bottle.
Color	Pale yellow.
Perfume	Fruit of apple, peel of orange tree
Taste	Pleasant freshness, sapidity.

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