



CONTE ZARDI

IL SAPIENTE

Chardonnay - Trebbiano
Rubicone IGP

PRESENTATION

This IGP white wine of strong territorial identity is crafted between Imola and Forlì from a refined balance of predominantly Chardonnay complemented by Trebbiano. Vinified in white at controlled temperature to preserve aromatic integrity and expressive tension, then aged in tonneaux for eight months to develop measured, never intrusive complexity.

In the glass it shows an intense, bright straw yellow hue, introducing a broad and layered bouquet where aromatic depth intertwines with elegant floral nuances and finely tuned spicy notes, evoking white flowers, ripe citrus, yellow-fleshed fruit, and subtle hints of vanilla and sweet spices.

The palate is poised and dynamic, driven by vibrant freshness and a well-integrated alcoholic structure, with calibrated softness supporting a precise, savory backbone, leading to a clean, harmonious finish that encourages continued tasting.

Best served at 9°C to fully enhance its finesse and elegance.



GRAPES

- 90% Chardonnay
- 10% Trebbiano

TERROIR

The terroir, set between the gentle Romagnan hills and the first Apennine influences, benefits from a luminous, well-ventilated microclimate and soils capable of balancing drainage and nourishment, promoting slow, complete ripening that translates into natural freshness, aromatic precision, and a distinctive sense of place.

FERMENTATION

Vinification in white, for 30 days in stainless steel tanks at 13°C.

AGEING PROCESS

Refined in tonneaux for 8 months.



TENUTE D'ITALIA
Eccellenze Enologiche Italiane



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CHARACTERISTICS

COLOUR AND SHADES

Intense straw yellow.

TEMPERATURE OF SERVICE

9°C.

CORK

Neutrocork (Amorim)

MATCHING

At the table, it pairs seamlessly with raw and lightly marinated seafood, delicate first courses featuring vegetables or shellfish, white meats, and fresh to medium-aged cheeses, excelling as well alongside contemporary Mediterranean cuisine focused on balance and clarity of flavors.

ANALYSIS

ACIDITY : 6,05 gr/lit

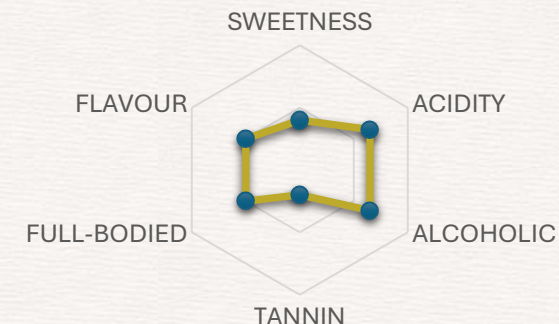
PH : 3,29

SUGAR RESIDUAL : 9,10 gr./lit.

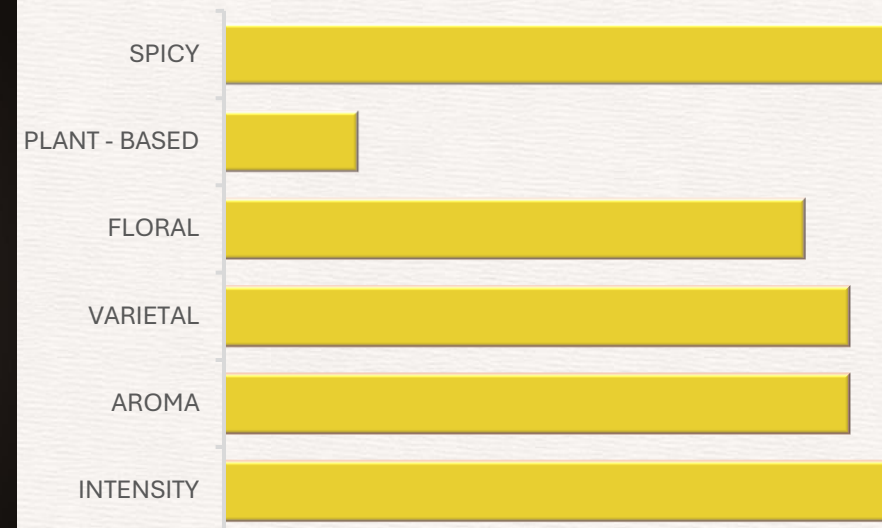
ALCOHOL BY VOLUME : 13% vol.



TASTING NOTES



OLFACTORY NOTES



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PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Super Prince) - 1306 g

CASES/BOTTLES FOR PALLET

105 / 630

CASE DIMENSIONS

Base 25,5 x 17 cm - height 31 cm

CASE GROSS WEIGHT

8,22 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 170cm

PALLET GROSS WEIGHT

883 Kg

BOTTLE EAN CODE

8034125520145

CASE EAN CODE

8034125520459



AWARDS

BERLIN WINE TROPHY

- ✓ 2019 - GOLD MEDAL
- ✓ 2023 - GOLD MEDAL
- ✓ 2025 - GOLD MEDAL

AWC VIENNA INTL. WINE CHALLENGE

- ✓ 2020 - SILVER MEDAL
- ✓ 2021 - SILVER MEDAL
- ✓ 2023 - SILVER MEDAL

ASIA WINE TROPHY

- ✓ 2015 - GOLD MEDAL
- ✓ 2021 - GOLD MEDAL
- ✓ 2023 - GOLD MEDAL
- ✓ 2024 - GOLD MEDAL
- ✓ 2025 - GOLD MEDAL

ANNUARIO "MIGLIORI VINI D'ITALIA"

- ✓ 2020 - 91 points
- ✓ 2021 - 92 points
- ✓ 2022 - 92 points
- ✓ 2023 - 93 points
- ✓ 2024 - 94 points
- ✓ 2025 - 95 points
- ✓ 2026 - 96 points



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