

CHARDONNAY

Südtirol · Alto Adige DOC

Originating from France, Chardonnay has been cultivated in Alto Adige for more than a hundred years. This variety thrives on warm sites at higher elevations around Bolzano and produces an elegant wine with well-balanced acidity and a bouquet of exotic notes.

Grape variety Chardonnay

Area of cultivation/

climate

Vinification

Warm and dry slopes around Bolzano at

The carefully selected grapes are gently

350 to 500 meters a.s.l.

Grape harvest Middle to end of October

pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine

fresh and crisp.

Tasting notes Color: pale straw yellow with golden hues

Aroma: exotic notes such as pineapple,

mango and honeydew melon

Taste: fresh and elegant, with a well-balanced

acidity and pleasant opulence

Food pairings Fish dishes in general, starters, vegetarian

dishes, also as an aperitif

Serving temperature: $10 - 12 \,^{\circ}\text{C}$

Alcohol 13 % vol*

Residual sugar 2,2 g/l*