



# CHARDONNAY

## TRENTINO DOC



### VINEYARD CHARACTERISTICS

**Grape variety used** Chardonnay.

**Location of the vineyards** Chardonnay gives its best results in hills up to 300 m above sea level on medium-textured soils, with a good limestone component, which gives freshness and elegance to the wine, and with a significant presence of clay, which gives body and structure.

**Training system** Generally, the traditional Trentino Pergola is preferred, but Guyot can also be interesting for better aeration of the clusters.

### VINIFICATION AND AGEING

**Harvest** Careful green management in the vineyard with timely thinning, if necessary, ensures grape yields per unit area within the limits set by the production regulations. The harvest usually starts from late August, selecting the ripest and healthiest clusters. Great attention is paid to delivering intact grapes to the winery.

**Vinification** The grapes are usually immediately separated from the stems and crushed. This is followed by soft pressing and must decantation, to start alcoholic fermentation with the right degree of clarity. At the end of fermentation, the wine is separated from the coarser lees.

**Ageing** Maturation usually takes place in stainless steel tanks, and if done on the finer lees, these are periodically suspended by batonnage.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Light straw yellow color with greenish reflections.

**Aroma** Delicate, fine, and persistent, with fruity notes ranging from Golden apple to banana and exotic fruits, which make the variety of the starting grapes perfectly identifiable.

**Flavour** Gives a nice sensation of fullness, roundness, and balance in the mouth.

### ANALYTICAL DATA (For the vintage:)

**Alcohol content** Approx. 12.5% vol

**Sugar** Dry

**Total acidity** Approx. 5.80 g/l

**Contains sulphites. Does not contain GMOs.**



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### PAIRINGS

- Aperitifs and appetizers.
- Fish dishes.
- White meats and poultry.

### SERVING TEMPERATURE

Serve at 12-14 °C (54-57 °F).

### STORAGE CONDITIONS

Store the bottle horizontally in a cool place between 10 and 16 °C (50-61 °F) and away from light.

### AGEING POTENTIAL

Wine to be consumed immediately, preferably within two years following the harvest date.