

CHARDONNAY 2019

TRENTINO SUPERIORE DOC – ORGANIC



Obtained from skilful combination of Chardonnay and a small percentage of Sauvignon Blanc from terraced vineyards connected by steep little paths called pontère.

VINEYARD CHARACTERISTICS

Seasonal performance Spring bud break came early, but a cold May delayed flowering by about ten days. After this, the season enjoyed very favourable weather with well-distributed rainfall. By harvest time, the bunches were looser and lighter, well-ripened and with good acidity levels.

Production area Terraced hill in the zone called Fontanelle, in the Tenno area.

Grape variety used Chardonnay with a small percentage of Sauvignon Blanc.

Type of terrain Fairly shallow, medium texture soil, with a good clay content, verging on calcareous.

Training system Simple pergola.

Production 85,000 kg of grapes per hectare.

VINIFICATION AND AGEING

Harvest On 17 September, with the grapes carefully selected by hand during the coolest time of day (morning) and transported to the cellar in small containers.

Vinification The grapes were immediately cooled to about 10 °C (50 °F) and then stripped and crushed. This was followed with pre-fermentation maceration on the skins for 4-5 hours in the press, and soft crushing. Crushing was followed by 3 days of cold stabulation of the must before decanting. Alcoholic fermentation took 12 days in 2,500-litre barrels and in 500-litre tonneaux at a temperature of about 18 °C (64.4 °F).

Ageing After alcoholic fermentation, the wine was kept on its fermentation lees with weekly batonnages, stirring the lees to give the wine greater complexity and volume. The wine also underwent malolactic fermentation. At the end of June, the wine was stabilised and prepared for bottling, which took place on 30 July 2020. 3,666 bottles were produced. This was followed by 6 months' ageing in glass.

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ORGANOLEPTIC CHARACTERISTICS

Colour A straw yellow wine with fine lustre.

Aroma A good, intense and extremely elegant attack for a tertiary bouquet that is inviting and complex thanks to aromatic notes that range from the fruitiness of Golden Delicious apples and bananas, to hazelnut and almond, the flowery notes of acacia flowers, through to vanilla and custard.

Flavour Very pleasing with an enjoyable tasty finish that balances the alcoholic component. Long aromatic persistence and very harmonious, it should be enjoyed immediately, but may maintain its characteristics for a few years.

ANALYTICAL DATA

Alcohol content 12.90% vol.

Sugars 2.6 g/l (glucose and fructose).

Dry extract 20.1 g/l.

Total acidity 5.04 g/l.

pH 3.43.

Contains sulphites.

PAIRINGS

- Antipasti, aperitifs with food.
- Pasta or rice dishes made with cheese.
- Freshwater fish in general.

SERVING TEMPERATURE

Serve at 12 °C (53.6 °F), in medium-width glasses.

STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

AGEING POTENTIAL

3 years.

PALLETISATION

Size 0.75 l (1.35 kg)

Type Burgundy

Bottles per case 6 bottles • Weight 8.67 kg

Case dimensions Length 30.5 cm • Height 18 cm • Width 25.5 cm

Palletisation 100 cases • Weight 890 kg • Height 185 cm