

CHARDONNAY 2024

TRENTINO 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 The warmer-than-average winter advanced vegetative recovery, putting valley-floor vineyards at risk from late April frosts, but without damage. Spring was very rainy, even during flowering, causing coulure phenomena and leading to looser bunches. The first six months of the year exceeded the historic rainfall peak that had persisted since 1926, and significantly engaged, but ultimately successfully, the member winegrowers in vineyard operations. From July temperatures increased and the great heat, mitigated by Lake Garda, allowed the bunches to ripen optimally, blocking the onset of rot, like a sort of disinfection. Harvest began on August 21, in line with recent years, and, as anticipated, proved quite scarce in terms of quantity, allowing perfect timing of ripening, with good acidic balance in whites and perfect phenolic maturity in red-fruit grapes. Therefore, a harvest poor in quantity, but of great quality and prospect for aging the wines obtained.

Production area Hilly area located west of Ceniga, beyond the Sarca river, in the area called Naroncolo and Tennesse hill at about 300 m above sea level.

Grape variety used Chardonnay with a small percentage of Sauvignon Blanc (about 5%).

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

Training system Guyot and Trentino pergola.

Production Around 60,000 kg of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 11 and 16 September with careful manual selection of the grapes during the coolest hours of the day (morning) and using small containers for transport to the cellar.

Vinification The grapes were immediately cooled to about 10 °C (50 °F) and then destemmed and crushed. This was followed by pre-fermentation maceration in press in contact with the skins for a few hours and gentle pressing. After pressing, the must was cold-settled for two weeks with continuous stirring of the



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mass to keep the coarser parts in suspension and then decanted overnight. Alcoholic fermentation took place over about ten days at controlled temperature around 17 °C (63 °F), initially in stainless steel tanks.

Ageing At the end of the alcoholic fermentation, the wine was transferred to wooden vessels (large cask, barrique and tonneau) and to Clayver vessels, where it was kept on fine lees with weekly bâtonnage to resuspend the lees, with the aim of giving the wine greater complexity and volume. The wine also underwent partial malolactic fermentation. In mid-April, the wine was blended and prepared for bottling, which took place on June 6, 2025. A total of 6,081 bottles were produced, followed by one year of bottle ageing.

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 13% vol

Sugars 0.3 g/l

Dry extract 20.8 g/l

Total acidity 4.95 g/l

pH 3.45

Contains sulphites. Does not contain GMO.

PAIRINGS

- Aperitif.
- First courses with a cheese component.
- Baked freshwater fish (perch fillet).
- Cereal soup with croutons.

SERVING TEMPERATURE

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

STORAGE CONDITIONS

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

AGEING POTENTIAL

3 years.

MANDATORY INFORMATION

To view instructions for waste sorting, nutritional declaration and list of ingredients, follow these steps with your mobile phone: (1) scan the QR code; (2) open the web app; (3) scan the barcode corresponding to the format you are interested in.



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