

TRENTINO D.O.C. CHARDONNAY



*Wine with a distinct personality, rich in intense perfumes,
it reflects the typical variety and the territory.*



VINIFICATION

The grapes are hand picked into shallow boxes, and the whole clusters are immediately gently pressed. After fermentation at a controlled temperature of 18°- 20° C with cultured yeasts, the wine is then drawn off the gross lees and stored in steel tanks, to be bottled the following spring.

GRAPE VARIETIES

Chardonnay grafted on Kober 5BB. Vineyard layout: 3,2 m. x 0,8 m. Vine trellising: Trentino pergola system.

DENSITY

3.000 vines per 2,5 acres

VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification.

PRODUCTION

No more than 10.000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	deep straw yellow
bouquet:	ripe tropical fruit and pungent spice
alcohol content:	12,50 % Vol.
total acidity:	6,00 g/l
dry extract:	24 g/l

FLAVOR

Characteristic and varietal, fresh and mineral with a good persistence.

BOTTLE SIZE 0,75 l

SUGGESTIONS FOR SERVING

Excellent as an aperitif. Perfect with seafood and white meat dishes.

THE BEST SERVING TEMPERATURE IS 10°-12°C.