

# TRENTINO D.O.C. CHARDONNAY L'INCANTO

*Painstakingly-selected fruit and a very particular vinification process have resulted in a wine remarkable for its personality and fragrances, qualities gently enriched by cask ageing.*



## VINIFICATION

Immediately after the grapes are hand picked into shallow boxes, the whole clusters are delicately pressed and fermentation begins in wooden barrels with cultured yeasts. Ageing in wood on the lees lasts about one year with repeated bâtonnage. Ageing continues in the bottle for about 12 months.

## GRAPE VARIETIES

Chardonnay grafted on Kober 5BB. Vineyard layout: 2,2 m x 0,8 m. Vine trellising: guyot

## DENSITY

5.000 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 9,000 kg every 2,5 acres

## TECHNICAL DETAILS

colour:	deep straw yellow
bouquet:	ripe tropical fruit, pungent spice
alcohol content:	12,80 % Vol.
total acidity:	6,00 g/l
dry extract:	23 g/l

## FLAVOR

The taste is warm, full and inviting, with a sweet hint of vanilla, great persistence and sapidity.

BOTTLE SIZE 0,75 - 1,50 l

## SUGGESTIONS FOR SERVING

As an aperitif or throughout the whole meal, with lighter meats or fish and seafood dishes. Aged cow milk cheeses.

THE BEST SERVING TEMPERATURE IS 12°-14°C.