

Impronta del Fondatore Chardonnay Trentino D.O.C.

GRAPES:	Chardonnay
PRODUCTION ZONE:	Trentino
ALTITUDE:	300 – 500 metres above sea level
TYPE OF SOIL:	Moderately loose and pebbly of morenic and fluvial origin – various, of limestone origin with a substantial proportion of pebble and clay
TRAINING SYSTEMS:	“Pergola Trentina” overhead trellis and vertical trellis (Guyot)
PLANT DENSITY:	3,000 – 6,000 vines/ha
HARVEST PERIOD:	Second half of September
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	10° - 12° C
RECOMMENDED GLASS:	medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	3-4 years

TECHNICAL INFORMATION

Traditional white-wine vinification, with soft-crushing of the grapes and fermentation in stainless steel tanks for 8-10 days at a controlled temperature of 16-18 °C, to obtain a fresh, fragrant wine that matured on the lees for several weeks before it was prepared for bottling.

TASTING NOTE

Great concentration and depth on the nose, which reveals complex florality interweaving with both fresh and ripe fruits, before the palate unveils freshness and assertive, long-lingering aromatics sustained by agile structure and vibrant savouriness.

SERVING SUGGESTIONS

A superb aperitif and an inspired partner for vegetable-based starters and fish-based soups or pasta, particularly if tasty and full-flavoured.

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Santa Margherita