

Chardonnay Trentino D.O.C.

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| GRAPES : | Chardonnay |
| PRODUCTION ZONE: | Trentino-Alto Adige |
| ALTITUDE: | 150-300 m (493-985 ft.) above sea level |
| TYPE OF SOIL: | Of fluvial origin; medium texture with stones |
| TRAINING SYSTEM: | Trentino Pergola and Cordon Spur |
| PLANT DENSITY: | 2.000 – 4.000 vines per hectare (810 – 1.620 per acre) |
| HARVEST PERIOD: | 20th August – 10th September |
| ALCOHOL LEVEL: | 12,50 % vol. |
| SERVING TEMPERATURE: | 8° - 10° C (46° - 50° F) |
| RECOMMENDED GLASS: | A medium-sized, tulip-shaped glass, narrowing at the rim |
| AGING POTENTIAL: | 2/3 years |

TECHNICAL INFORMATION

After a soft pressing, the must ferments for around 15 days at 18° C (64° F). Once the fermentation is over, the wine is stored at a controlled temperature of 15° - 16° C (59° - 61° F) in special stainless steel tanks until the time of bottling.

TASTING NOTE

A dry and lively wine that is lightly pétillant, with a delicate scent of Golden Delicious apples and honey-like notes. Its flavor is harmonious and persistent.

SERVING SUGGESTIONS

An excellent aperitif, it is also suitable for a light meal (vegetarian, perhaps, or of fish). Excellent with crudités or with a seafood risotto.

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