Chardonnay 2015

DOC, Südtirol Alto Adige

Variety: 100 % Chardonnay, 10 – 15 years old

Training system: Guyot

Exposure: a soft slope directed south, 550 m sea level

Soil : limestone gravel with clay

Yield: 6.000 kg/ha

Vinification:

Manual selection in the vineyard, spontaneous fermentation half in oak barrel of 10 hl and half in new Tonneau, malolactic fermentation, the wine refines on its fine lees for 15 months with regular battonage, assemblage and further 6 months of bottle-aging before release.

Description:

A vigorous and elegant premium wine, very fruity nose, nuances of apricot and peach and smoky vanilla, fresh minerality with fine acidity, a lovely finish with coating tannins and light oak. Excellent aging potential.

Recommended Pairings:

Pairs well with hearty dishes and game dishes, lovely as an accompaniment to rich fish dishes, also fish tartar and pasta, a perfect partner to chicken and veal.

Serving temperature: 12° – 14° degrees C **Storage potential:** 6 to 10 years

Analytical data:

Alcohol Content:	13,7	Acidity: gr/lt	5,7
pH	3,5	residual sugar: gr/lt	1,1

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