

CLASSIC CHARDONNAY 2021

SÜDTIROL – ALTO ADIGE DOC

VARIETAL: Chardonnay

AREA AND SOIL: Hilly vineyards with southern and eastern exposure between 350 and 450 m above sea level. Sandy, clayey soil.

CULTIVATION: Pergola

YIELD: 80 hl/ha

VINIFICATION: Fermentation in stainless steel tanks at low temperatures; storage in contact with the fine yeast.

ANALYSIS: alcohol: 13.05, total acidity: 6.4 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1-3 years

TASTING NOTES: Golden colour; on the nose, the fruity bouquet reveals hints of banana and white flowers; on the palate, the Chardonnay confirms all expectations, fresh and well-structured, closing with a moderate persistence.

PAIRING: Great for starters and paired with vegetable dishes.

SERVICE TEMPERATURE: 7 – 9 °C

Contains sulphites

