

CLASSIC

CHARDONNAY 2023

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Chardonnay

AREA AND SOIL: The vineyards are located on hills at an altitude of 350 to 450 m above sea level and are characterized by a sandy loam soil.

CULTIVATION: Guyot and pergola

YIELD: 80 hl/ha

VINIFICATION: Fermentation and maturation on the fine lees for three months takes place in stainless steel tanks.

ANALYSIS: alcohol: 13.0 total acidity: 5.9 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1 – 3 years

TASTING NOTES: This Chardonnay has a bright straw yellow color. Its fruity bouquet harmoniously combines notes of banana and white flowers. On the palate, it impresses with its freshness and good structure, accompanied by a medium-long finish.

PAIRING: This wine is ideal as an aperitif and harmonizes particularly well with vegetable dishes.

SERVICE TEMPERATURE: 8 – 10 °C

Contains sulphites

