

# Puntay

## CHARDONNAY 2022

SÜDTIROL – ALTO ADIGE DOC

**ORGANIC CERTIFICATE:** Abcert IT-BIO-013

**VARIETAL:** Chardonnay

**AREA AND SOIL:** The vineyards extend at altitudes of 450 to 500 meters above sea level and are located on loose gravel soil.

**CULTIVATION:** Guyot

**YIELD:** 50 hl/ha

**VINIFICATION:** The vinification includes a slow fermentation and storage on the fine lees for 9 months in large wooden barrels. Spontaneous fermentation is aimed for and biological acid reduction is carried out in some cases.

**ANALYSIS:** alcohol: 13.5, total acidity: 5.3 g/l, res. sugar: 2.0 g/l

**AGING POTENTIAL:** 1 – 8 years

**TASTING NOTES:** The wine has a bright, vibrant straw yellow color. Its intense, ripe Chardonnay fruit is complemented by notes of vanilla and exotic nuances, underscored by a subtle hint of oak. On the palate, it is powerful and expressive, with a long and intense finish.

**PAIRING:** This wine is an excellent accompaniment to fish dishes, especially grilled pike-perch and hake. It also harmonizes well with seafood, crustaceans, poultry and various wok dishes.

**SERVICE TEMPERATURE:** 10 – 12 °C

Contains sulphites

