

## Chardonnay Impronta del Fondatore Trentino DOC

GRAPES:	Chardonnay
PRODUCTION AREA:	Trentino
ELEVATION:	300 - 600 m (985 - 1,970 ft.) above sea level
SOIL TYPE:	Moderately loose, pebbly, of morainic and fluvial origin
TRAINING SYSTEM:	“Pergola trentina” overhead trellis and spurred cordon
PLANTING DENSITY:	3,000 - 6,000 vines per hectare (1,215 - 2,430 per acre)
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	12,50 % vol.
SERVING TEMPERATURE:	10 - 12 °C (50 - 53 °F)
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	3/4 years

### TECHNICAL INFORMATION

Vinification is carried out off the skins. The soft-crushed grapes ferment in stainless steel for 8-10 days at a controlled temperature of 16-18°C. The wine matures on the yeasts for several weeks to enhance its aromatic depth and then ages for an appropriate period in bottle.

### TASTING NOTE

A cornucopia of floral, citrus and fruit both ripe and fresh, usher the following bright, refreshing sensations of a palate that reprises and extends the perceptions of a fruity nose.

### FOOD MATCHINGS

An exciting aperitif, an inspired partner for succulent starters or appetisers and an outstanding accompaniment with fish-based soups or pasta, particularly in tasty, full-flavoured sauces.

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