

Chardonnay Vigneti delle Dolomiti IGT

GRAPES:	Chardonnay
PRODUCTION AREA:	Valle dell'Adige (Trento and Bolzano)
ELEVATION:	150 - 400 m (495 - 1,315 ft.) above sea level
SOIL TYPE:	Moderately loose and pebbly of fluvial origin (Trentino). Mainly of limestone origin (Alto Adige)
TRAINING SYSTEM:	"Pergola trentina" overhead trellis and spurred cordon
PLANTING DENSITY:	3,000 - 4,000 vines per hectare (1,215 - 1,620 per acre)
HARVEST PERIOD:	20th August - 10th September
ALCOHOL CONTENT:	12,50 % vol.
SERVING TEMPERATURE:	8 - 10 °C (46 - 50 °F)
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years

Chardonnay



TECHNICAL INFORMATION

Must from the soft-crushed fruit is fermented for about 12 days at 18 °C. When fermentation is complete, the wine is held in special steel tanks at a controlled temperature of 15 - 16 °C until it goes into bottle.

TASTING NOTE

A crisp, vibrant wine with pleasing fragrances of flowers over Golden Delicious apple-led white-fleshed fruits. Fresh-tasting poise and caressing texture are braced by dynamic vibrancy that prolongs the subtle perceptions of fruit.

FOOD MATCHINGS

Excellent as an aperitif and as an accompaniment for light, vegetarian or fish-based meals. Superb with a "pinzimonio" dip of seasoned olive oil with raw fresh vegetables, or with fish.



Santa Margherita