

HEREDIA



Heredia Bianco

DENOMINAZIONE DI ORIGINE PROTETTA

The grapes are harvested in small crates. Once in the winery the grapes are de-stemmed and placed in the pneumatic press, where they are cold macerated for a few hours before they are pressed. The juice is then clarified by natural sedimentation and fermented in stainless steel tanks at 17 – 18 C and matured on the fine lees for one - two months.

Straw yellow in colour, fruity in bouquet with hints of apple.
Full, well-balanced and persistent on the mouth.

It goes very well with

Fish and white meats.

It should be drunk at 10-12°C within 2-3 years of the harvest.

ALCOHOL	13,5 % vol.
TOTAL ACIDITY	5,5 g/l circa
APPELLATION	TRENTINO "DENOMINAZIONE DI ORIGINE PROTETTA"
COLOUR	White
GRAPE VARIETY	100% Chardonnay
TOTAL PRODUCTION	"15.000 bottles per year"
PRODUCTION AREA	Area called "Grezzi" di Mattarello–Municipality of Trento
EXPOSITION	West facing – altitude of 200 m above sea level
SOIL	Gravelly - calcareous, middle texture, very drainy, average fertile
TRELLISING SYSTEM	Pergola semplice trentina.
NUMBER OF VINES PER HECTAR	4.000
YEAR OF IMPLANTATION	25 years
PRODUCTION PER HECTAR	85 hl/ha
TIME OF THE HARVEST	First middle of September