

Chardonnay Trentino

DENOMINAZIONE DI ORIGINE PROTETTA

In the past we used to denominate a wine with its grape variety, instead of its geographic origin, not considering that a grape variety will never give quality results, if it does not find the suitable growing conditions. For this reason, we would like to point out, that the grapes used to produce this wine are grown in this case in Trentino.

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; it ages on the fine lees for one-two months.

Straw yellow in colour with hints of Golden apple on the nose; the wine benefits from ageing; the fresh and fruity notes of the young wine make room to deeper, fully developed notes, when the wine ages.

This wine fits very well with fish, white meats and soft cheeses.

Serving temperature: 10-12°C.



ALCOHOL	13 % 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", in Mattarello, in the south of Trento
EXPOSURE	Hillside at the foot of the Vigolana massif, at the altitude of 200 m above sea level; west facing
SOIL	Gravelly-calcareous, middle texture, with a good drainage
TRELLISING SYSTEM	Pergola semplice trentina.
NUMBER OF VINES PER HECTAR	4.000
MEDIUM AGE OF THE VINES	25 years
PRODUCTION PER HECTAR	85 hl/ha
TIME OF THE HARVEST	First half of September

