



KÖSSLER
KELLEREI · CANTINA



CHARDONNAY

Alto Adige DOC

This French variety is characterized by its finely-fruited, typical aroma with notes of ripe tropical fruits. South Tyrol is the perfect place to develop its fresh taste and balanced full body.

VINE TRAINING SYSTEM Guyot

FERMENTATION slow fermentation at controlled temperature in great oak barrels followed by maturation on fine yeast for 5-7 months, partially malolactic fermentation

RECOMMENDED PAIRINGS Aperitif, seafood, light meats, risotti

SERVING TEMPERATURE 8° - 10° C



SÜDTIROL



ALTO ADIGE