



CHARDONNAY

SÜDTIROL ALTO ADIGE DOC

DESCRIPTION

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.

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, risotto

VINE TRAINING SYSTEM

Guyot

SERVING TEMPERATURE

8° - 10°C