

Trentino Chardonnay

Istituto Agrario San Michele all'Adige



CLASSIFICATION D.O.C.

TYPE White

REGION Trentino-Alto Adige

PROVINCE Trento

GRAPE VARIETY Chardonnay

TYPE OF FARMING Conventional

HARVEST Manual, mid-September.

VINIFICATION

Traditional white wine vinification, with fermentation carried out partly in small oak barrels and partly in stainless steel vats, followed by prolonged maturation on the lees.

MATURATION

6 months in stainless steel and further 2 months in bottle prior to release.

TASTING NOTES

Straw yellow colour with brilliant golden highlights, it offers broad, rich scents of ripe apples, vanilla and acacia. Rounded and full on the palate, it reveals typical fruity scent reminiscent of apple. Its long tasting is excellent.

Ideal with cheese appetizers, pasta dishes and "in-sauce" or grilled fish.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.