Chardonnay

WINE Chardonnay

COUNTRY Italy

REGION Trentino

APPELLATION

Trentino DOC

GRAPE

100% Chardonnay with yields of 60 hl/ha. Hand-picked.

VINEYARD

The Santa Margherita hills near Ala in the Vallagarina and Valle dei Laghi valleys to the north of Lake Garda. The vineyards are located in the Santa Margherita area on ancient fans featuring shallow, brown soils rich in skeleton on a loose sandy matrix. Valle dei Laghi on the other hand features medium-depth, alluvial soils rich in skeleton on a loose loamy and gravelly matrix. The two areas enjoy the same type of sub-Mediterranean climate. The average annual temperature is around 12 degrees centigrade, while rainfall is in the region of 700-800 mm, with peaks in spring and autumn, and two dips,

the most noticeable in summer, and the other in winter. Vegetation is typically Mediterranean, comprising evergreen oak woods as well as olive trees, vines, cypress trees and oleanders.

VINIFICATION

The grape must and skins are chilled to low temperatures and remain in contact for about five hours to enable the high-quality aromas to be extracted. Processing of the grapes then continues with soft pressing of the pulp and skins to obtain the must, which is then fermented, some in barriques and the rest in stainless steel. After around 6 months of refinement on the yeasts (30% in French oak barriques and 70% in steel), the wine is bottled cold-sterile and left to mature in the bottle before it goes to market.

REFINEMENT

Barrique and stainless steel.

DESCRIPTION

Straw yellow colour with greenish hints. Intense, persistent bouquet, with notes of yellow apple, apricot and pineapple. Ageing in barriques gives the wines a slight, pleasant hint of vanilla and sweet pastry on the nose. Full-bodied, rounded palate; beautifully balanced with a rich, persistent aftertaste.





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CHARDONNAY

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DI ORIGINE CONTROLLATA

