

Alto Adige Chardonnay DOC



The Chardonnay was known for a long time as „Yellow“ Pinot Blanc and usually mixed with the normal Pinot Blanc. In the meantime the variety showed that it is able to give excellent wines in our region. A notable body meets a stimulating elegance, fine fruity notes (peach) and a exciting freshness.

It is grown on a medium altitude, about 300 and 400 m, and is a typical South Tyrolean Chardonnay. An attentive temperature control during the fermentation gives us a wine rich on grape aromas with a good equilibrate between body and harmony. It's an excellent attendant of fish, not too light starters and white meat.

It's best during the first two years after vintage and served at a temperature of 12-14 °C.

Vineyard area: 5,4 Hectares
Cultivation system: Guyot/Pergola
Soil: Sandy-loamy Porphyry
Yield: 6100 l/ha
Variety: Chardonnay (100 %)
Vinification: Steel
Acidity: 6,0 g/l
Residual sugar: 2,6 g/l
Alcohol: 13,4 % vol