



Alto Adige CHARDONNAY PLATT&PIGNAT

*„The generous and mild one
to accompany many fish - and
poultry dishes“*

GRAPE VARIETY: Chardonnay

TYPE OF SOIL: alluvial of porphyritic origin and gravelly
moreinal soils from the Ice Age

TRAINING SYSTEM: pergola - trained,
with one fruit shoot / vine

CROPPING DENSITY: 7000 vines / ha

AVERAGE AGE OF VINES: 13 years

HARVESTTIME: end of September

Wine making procedures: grapes are de-stemmed and crushed
gently; the must decants for 24 hours to allow sedimentation;
further fermentation in stainless steel tanks at controlled
temperature around **20°C**

AGEING: in stainless steel tanks without malolactic
fermentation at low temperatures; filtered before bottling

COLOUR: pale yellow tinged with green

AROMA: a charming nose with hints of banana, pineapple and
toasted notes

FLAVOUR: slightly mineral with a fresh end