



CHARDONNAY TRENTINO D.O.C.

Grape varieties

100% Chardonnay coming from the exclusive areas of Lavis, Meano and Val di Cembra

Production technique

After the harvest, the must undergoes a low temperature maceration for about 2-4 hours and then is fermented at 22°C for 10-12 days.

The wine is bottled in the spring following the harvest after micro-filtration.

Wine description

Colour: Pale straw yellow.

Nose: fresh fruit aromas and floral hints.

Palate: dry and fresh, pleasantly aromatic.

Winemaker's recommendations

Great companion for appetizers, fish courses and pasta dishes.

Serve at 10/12 °C.

A.V.B. 12%