



Alto Adige Chardonnay 2018

Up until the late 1970s, Pinot blanc and smaller proportions of Chardonnay were mostly vinified in mixed composition as Pinot blanc. In 1982 Chardonnay was vinified as a varietal wine for the first time in South Tyrol by St. Michael-Eppan Winery, and has experienced an enormous boom. It is wonderfully juicy and inviting, with long-lasting persistence.



Bright yellow with glints of green



Fruity aromas of ripe apple, melon and banana



Fresh, juicy and persistent

Grapevines

Variety: Chardonnay

Age: 5 to 30 years

Area of Cultivation

Sites: Vineyards at medium altitudes (400 – 500 m) in Eppan and Kaltern

Exposure: Southeast to southwest

Soil: Limestone gravel and moraine debris

Training System: Pergola and Guyot

Harvest

early to mid of September; harvest and selection of grapes by hand

Vinification

Fermentation and partial malolactic fermentation in stainless-steel tanks

Production

Yield: 70 hl/ha

Alcohol Content: 13,5%

Acidity: 5,5 gr/lt

Serving Temperature

8 - 10°

Pairing Recommendations

The terrace wine for warm summer evenings. It goes well with starters such as porcini carpaccio, light cuisine and "pasta fredda" - the Italian pasta salad.

Storage/Potential

2 to 3 years

Recommended glass

