

# Chardonnay Sanct Valentin 2017

The popular grape variety is familiar to people all around the globe. However, in the municipality of Eppan's top selected vineyards, the grapes develop in such an excellent way that they produce a high-quality and vigorous yet elegant premium wine. Chardonnay has formed part of the Sanct Valentin line since 1986, and is one of the winery's most important wines. Excellent balance, well-integrated acidity and excellent aging potential.



Straw yellow with a light green luster



Fruity aroma of ripe fruit and notes of smoky vanilla



Strong, mineral, unforgettable

## Grapevines

**Variety:** Chardonnay

**Age:** 10 to 32 years

## Area of Cultivation

**Sites:** Premium selected vineyards in the municipality of Eppan (450 – 550 m)

**Exposure:** Southeast, southwest

**Soil:** Sandy limestone gravel (or calcareous gravel soils)

**Training System:** Guyot

## Harvest

Mid of september

## Vinification

Fermentation, malolactic fermentation and development on the lees in barrique-tonneaux. Assemblage takes place after almost a year, followed by at least six months of further maturation in steel tanks.

## Production

**Yield:** 45 hl/ha

**Alcohol Content:** 14 %

**Acidity:** 5,3 gr/lt

## Serving Temperature

8 to 10 degrees

## Pairing Recommendations

Pairs well with hearty dishes like fritto misto (fried seafood), porcini-mushroom ravioli with cream sauce and risotto with Graukäse cheese and chili. It also goes well with roasted chicken and "Wiener Schnitzel".

## Storage/Potential

8 to 10 years or more

## Recommended glass



## Awards

2015: 91 Points Robert Parker, 93

Points James Suckling, 92 Points

Falstaff, 93 P Grosses Gold-Savoie

Vivre, 96 Points Luca Maroni,

2013: 93 Points Falstaff

2012: 91 Points Falstaff

2011: 90 Points Wine Spectator

2008: Three Stars from Veronelli

2007: Three Stars from Veronelli

1997: Three Glasses from Gambero

Rosso