

CHARDONNAY

DOC TRENTINO CHARDONNAY



GRAPE VARIETY

Chardonnay



GROWING METHOD

Organic

DESCRIPTION

Appearance

Bright and clear, straw yellow



Bouquet

Intense, fruity with hints of flint, fresh, floral, slightly toasted aroma

Taste

Good body, harmonious and well-balanced, fruity and savoury notes



OPTIMAL AGEING

2 - 10 years



PAIRINGS

With fish, shellfish, white meats, and poultry.



ORIGIN

Vineyards located on the hillside of Arco - Pisco Vineyard.



ALTITUDE

130 metres above sea level



SOIL

Calcareous - calcareous, clayey



PLANTING SYSTEM

Trellises, 2 x 0.80 m



YIELD PER HECTARE

56 hl/ha



WINE MAKING TECHNIQUE

We soft press whole bunches of grapes, before fermenting them directly in French oak barrels.



AGEING

In predominantly aged French oak barrels (225 and 500 litres) on its lees for eight months, followed by refinement in the bottle for a minimum of eight months.



LABEL

The label depicts the "Busa," where our vineyards are located. The intention is to showcase the vineyards used to grow grapes for this specific wine.



Sourced from our finest Chardonnay vineyard, DOC Trentino Chardonnay strives to be the ultimate expression of this grape variety in our region.