



## **CHARDONNAY**

SÜDTIROL ALTO ADIGE DOC

### **DESCRIPTION**

This French variety is characterised by its finely-fruited, typical aroma with notes of ripe tropical fruits. South Tyrol is the perfect place to develop its fresh taste and balanced full body.

### **FERMENTATION**

slow fermentation at controlled temperature in great oak barrels followed by maturation on fine yeast for 5 - 7 months, partially malolactic fermentation

### **RECOMMENDED PAIRINGS**

Aperitif, seafood, light meats, risotto

### **VINE TRAINING SYSTEM**

Guyot

### **SERVING TEMPERATURE**

8° - 10°C