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## CHARDONNAY 2015

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### HISTORY

This grape variety has been grown for over a hundred years in Trentino and has found a climate here that enables it to express all its potential quality. It is cultivated in the low-lying hills for the production of still wines and on high hillsides and in the mountains to produce base wine for spumante.

### REGION

Trentino DOC, Italy

### VARIETAL

100% Chardonnay

### VINEYARDS

The hills in the Vallagarina valley on medium-heavy, generally limestone soils.

### WINEMAKER

Mauro Baldessar

### WINEMAKING

Carefully vinified using the white wine method with temperature-controlled fermentation. The wine is left to develop in stainless steel tanks before being stabilised and bottled.

### VINTAGE

Vintage 2015 has been characterized by a very dry and unusually warm summer season. To keep the highest standard of quality of the white grapes, the harvest in the Vallagarina territory was quite anticipated. This has allowed the grapes to maintain the desired sugar level with a great balance of acidity in order to preserve the fresh, crisp and fruity characters of the wines, despite this climatic change of the '15 season.

### TASTING NOTES

Fruity nose, pleasantly intense and persistent; dry, lusciously crisp palate, good body and personality. Elegance and freshness are the outstanding qualities of this high-class wine.

### TECHNICAL INFORMATION

Total Acidity: 6.2 g/l  
Residual Sugar: Dry  
Alcohol: 12.5%