

Chardonnay

IGT – VINEYARDS OF THE DOLOMITIES

Straw yellow wine with greenish reflections, brilliant.

Very intense fragrance: when young it is very fruity with hints of Golden apple, banana, pineapple, with maturation tertiary aromas such as flint, hay and moss develop.

The taste is frank full and of good character.

It goes well with salted fish from the big and the new kitchen shellfish, vegetable creams and mushroom soups, pasta or rice first courses with fish or vegetable based sauces.

Good with pairing with Trentino cheeses such as the Dolomiti or Asiago.

Vineyard situation: different parcels on the hill Faedo called Pianezzi, Coveli, Molini and Palai at elevation between 300-750 meters above the sea level.

Trining system: "pergoletta trentina aperta" white a vine density of 6500 plants per hectare.

Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite. The soil is changeable in the depth from 30 to 100 centimeters. It's muddy- calcareous and on a marly conglomerate.

Grape variety: Chardonnay.

Hectare production: 90-100 q.li.

Alcohol: 12,5%.

Life of wine: it is a wine that must be consumed young even if it gives its best after 1, 2 years from the harvest; with aging we develop high-level tertiary aromas so it is interesting to taste them with 6 - 10 years and more.

Type of bottle: Bordeaux in cartons of 6 bottles.

Notes: to preserve the varietal characters (natural aromas and antioxidants) the grapes are processed in hyper-reduction (absence of oxygen), a technique developed and patented in the company.

