

## Chardonnay

**Classification:**

Trentino Doc

**Blend of grapes:**

Chardonnay 100%

**Cultivation area:**

This vine is grown on the hills to the east and west of the municipality of Avio.

**Grape harvest:**

Our members harvest the delicate grape of this wine in the first ten days of September. Harvesting occurs strictly by hand in the coolest hours of the day.

**Vinification:**

Vinification occurs by crushing selected grapes, and through a short maceration process at low temperature in the press. Subsequent soft pressing produces young must that is vinified. Fermentation takes place at a controlled temperature of 18°C in stainless steel barrels and a small portion in Slavonia oak casks. Wine storing and aging take place with the wine remaining in contact with its lees until bottling.

**Sensory profile:**

The straw-yellow color of this wine boasts greenish reflections. It is characterized by intense and rich aromas with clear hints of yellow apple. This wine has an enveloping flavor and great balance, which make it very appealing.

**Pairings:**

This wine goes well with delicate appetizers, fish soups and mushroom risotto.

**Serving temperature:**

8 to 10° C

**Bottle and content:**

750 ml Borgognotta tradition bottle

**Packaging:**

Six-bottle pack with vertically stored bottles.

