

MONASTERO CHARDONNAY

*straw yellow color with brilliant golden highlights; warm, well-rounded
aroma; typical fruity scent reminiscent of apple; round and full
to the palate, very long-lasting and complex*

Mark	Trentino DOC
Grapes	Chardonnay
Vineyard	Weizacker
Soil	calcareous matrix, loamy texture, deep, balanced content of nutrients
Training system	simple Trentino pergola
Vine density	4.400 plants/hectare
Year of vineyard installation	1980
Yield per plant	1,3 kg/vine
Harvesting	by hand, last decade of September
Vinification	traditional white wine vinification; fermentation partly conducted in small oak barrels, partly in steel containers
Aging	10 months in oak barrels and stainless steel, 6 months in the bottle
Production	3.000 bottles
Serving Temperature	12°C
Combinations	structured wine, particularly suitable to match appetizers made with fish or meat and pasta dishes in general; also ideal with smoked ham and cheeses



TASTING NOTES:
