

CHARDONNAY

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

Mark	Trentino DOC
Grapes	Chardonnay
Vineyard	Molini and Weizacker
Soil	calcareous matrix, loamy texture, deep, balanced content of nutrients
Training system	vertical-trellised with guyot training
Vine density	5.600 plants/hectare
Year of vineyard installation	1991 – 2004
Yield per plant	1,5 kg/vine
Harvesting	by hand, mid-September
Vinification	traditional white wine vinification process; fermentation conducted partly in small oak barrels, partly in steel tanks; left at length over lees
Aging	6 months in steel, 2 months in the bottle
Production	11.000 bottles
Serving Temperature	8°C
Combinations	ideal with cheese appetizers, pasta dishes and “in-sauce” or grilled fish



TASTING NOTES:
