

# 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*

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



*TASTING NOTES:*

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