

# Chardonnay Trentino

-Istituto Agrario San Michele all'Adige-

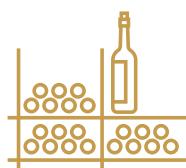


Italy  
Trentino  
Trento



## VINIFICATION

Traditional white vinification. Fermentation partly in small oak barrels and partly in stainless steel tanks. Extended maturation on fermentation lees.



## AGEING

The wine is aged for 6 months in stainless steel and a further 2 months in bottle before release.



## TASTING NOTES



Straw-yellow colour with bright golden reflections.

Broad and warm bouquet, with characteristic fruity notes reminiscent of apple.



## CLASSIFICATION

D.O.C.

## WINE TYPE

White

## ALC./VOL.

13,5%



## GRAPE VARIETIES

Chardonnay Trentino

## FARMING SYSTEM

Espalier training, Guyot and cordon spur pruning

## HARVEST

Manual, mid-September



Round and full on the palate, with remarkable length and complexity.