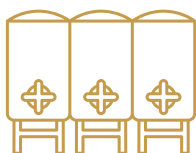


Chardonnay Trentino

-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.



Straw-yellow colour with bright golden reflections.



TASTING NOTES



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.