



CLASSIC

ALTO ADIGE DOC CHARDONNAY 2025

Up until the late 1970s, Pinot blanc and smaller proportions of Chardonnay were mostly vinified in mixed composition as Pinot blanc. In 1982 Chardonnay was vinified as a varietal wine for the first time in South Tyrol by St. Michael-Eppan Winery, and has experienced an enormous boom. It is wonderfully juicy and inviting, with long-lasting persistence.



bright yellow



fruity aromas
of ripe apple,
melon and banana



mild, juicy
and persistent

VARIETY:

Chardonnay

VINE AGE:

5-30 years

AREA OF CULTIVATION:

Sites: vineyards at medium altitudes (400-500m) in Appiano and Caldaro

Exposure: southeast to southwest

Soil: limestone gravel and moraine debris

Training system: Guyot

HARVEST:

Early September; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation and partial malolactic fermentation in stainless-steel tanks.

YIELD:

70 hl/ha

ANALYTICAL DATA:

Alcohol content: 13.5%

Acidity: 5,7 gr/lt

SERVING TEMPERATURE:

8-10 °C

PAIRING RECOMMENDATION:

The terrace wine for warm summer evenings.

Starters, porcini mushroom carpaccio, light cuisine, "pasta fredda" (Italian pasta salad).

POTENTIAL/STORAGE:

3-4 years

KELLEREI **ST. MICHAEL-EPPAN** CANTINA

stmichael.it

office@stmichael.it