

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC
**CHARDONNAY
FALLWIND 2024**

The Chardonnay grape variety is one of the most renowned among white wine varieties and prefers warm, sun-drenched sites. Our vineyards offer ideal conditions for a Chardonnay Fallwind, which stands out for its fullness, silky elegance and harmonious balance between acidity and softness. It is accompanied by a hint of ripe fruit. The best prerequisites for enjoyable drinking experiences.



straw yellow with
glints of green



fruity aroma
of melon and
ripe apples



velvety, soft and
mild acid structure

VARIETY:

Chardonnay

AGE:

10 to 30 years

AREA OF CULTIVATION:

various vineyards in Appiano (420-500m)

Exposure: Southeast, southwest

Soil: Limestone gravel and moraine debris

Training System: Guyot

HARVEST:

mid to end of september; harvest and selection of grapes by hand

VINIFICATION:

The majority (70%) is fermented in stainless-steel tanks, with the remainder (30%) in oak barrels, followed by malolactic fermentation.

The two wines are combined in February.

YIELD:

60 hl/ha

ANALYTICAL DATA:

alcohol content: 13,5%

acidity: 5,5 gr/lt

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATIONS:

Delightful as an aperitif or on its own; also lovely as an accompaniment to freshwater fish such as tartar of smoked trout as well as to asparagus.

STORAGE/POTENTIAL:

4 to 5 years

KELLEREI **ST MICHAEL-EPPAN** CANTINA

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