



★ SANCT VALENTIN ★

CHARDONNAY SANCT VALENTIN 2018

The popular grape variety is familiar to people all around the globe. However, in the municipality of Eppan's top selected vineyards, the grapes develop in such an excellent way that they produce a high-quality and vigorous yet elegant premium wine. Chardonnay has formed part of the Sanct Valentin line since 1986, and is one of the winery's most important wines. Excellent balance, well-integrated acidity and excellent aging potential.



Straw yellow with a light green luster



Fruity aroma of ripe fruit and notes of smoky vanilla



Strong, mineral, unforgettable

VARIETY:
Chardonnay

AGE:
10 to 32 years

AREA OF CULTIVATION:
Sites: Premium selected vineyards in the municipality of Appiano (450-550m)
Exposure: Southeast, southwest
Soil: Sandy limestone gravel (or calcareous gravel soils)
Training System: Guyot

HARVEST:
Mid of september; harvest and selection of grapes by hand

VINIFICATION:
Fermentation, malolactic fermentation and development on the lees in barrique-tonneaux. Assemblage takes place after almost a year, followed by at least eight months of further maturation in steel tanks.

YIELD:
45 hl/ha

ANALYTICAL DATA:
Alcohol Content: 14 %
Acidity: 5.25 gr/l

SERVING TEMPERATURE:
10-12°C

PAIRING RECOMMENDATIONS:
Pairs well with hearty dishes like fritto misto (fried seafood), porcini-mushroom ravioli with cream sauce and risotto with Graukäse cheese and chili. It also goes well with roasted chicken and „Wiener Schnitzel“.

STORAGE/POTENTIAL:
10 years and more

RICONOSCIMENTI:
2017: 94 Points Falstaff, 93 Points James Suckling, 93 Points Vini di Veronelli, 91+ Points Robert Parker
2015: 91 Points Robert Parker, 93 Points James Suckling, 92 Points Falstaff, 93 Points Grosses Gold-Savoir Vivre, 96 Points Luca Maroni,
2013: 93 Points Falstaff
2012: 91 Points Falstaff
2007 + 2008: Three Stars from Veronelli
1997: 3 Glasses Gambero Rosso

