

LINE
CLASSIC

ALTO ADIGE CHARDONNAY 2019

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 with
glints of green



Fruity aromas
of ripe apple,
melon and banana



Fresh, juicy
and persistent

VARIETY:
Chardonnay

AGE:
5 to 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 and Pergola

HARVEST:
end of 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: 5.5 gr/l

SERVING TEMPERATURE:
8-10°C

PAIRING RECOMMENDATIONS:
The terrace wine for warm summer evenings. It goes well with starters such as porcini carpaccio, light cuisine and „pasta fredda“ - the Italian pasta salad.

STORAGE/POTENTIAL:
3 to 4 years

