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## ALTO ADIGE CHARDONNAY MEROL 2020

The Chardonnay grape variety makes one of the best-known white wines and loves warm, sunny locations. The excellent conditions of the Merol Vineyards form a Chardonnay that is captivating due to its pleasant fullness, silky elegance and well-balanced proportion of acidity and softness. In addition it has a fruity aftertaste. A fantastic drinking experience is guaranteed.



straw yellow with  
glints of green



fruity aroma of  
melon and ripe apples



velvety,  
buttery, soft



**VARIETY:**  
Chardonnay

**AGE:**  
10 to 30 years

**AREA OF CULTIVATION:**

Sites: Hilly vineyards in Merol, very close to the winery (420-470 m)

Exposure: Southeast, southwest

Soil: Limestone gravel

Training System: Guyot

**HARVEST:**

Mid of September; harvest and selection of grapes by hand

**VINIFICATION:**

The majority (75%) is fermented in stainless-steel tanks, with the remainder (25%) 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: 5.3 gr/l

**SERVING TEMPERATURE:**

8-10°C

**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

**AWARDS:**

2019: 92 Points James Suckling

2018: 92 Points James Suckling