



TERRE DEL FÖHN

## CHARDONNAY VIGNETI DELLE DOLOMITI IGT

### PRODUCTION AREA

Trentino – Foothills of Meano (Trento) and Cembra Valley in the Municipality of Giovo (till 500 m).

### SOIL VARIETY

Alluvial

### TRAINING SYSTEM

Pergola trentina

### GRAPE VARIETY

Chardonnay 100%. Harvest by hand.

### VINIFICATION

White grape wine-making technique at a controlled temperature, fermentation with selected yeasts. Aging in stainless steel tanks.

### ORGANOLEPTIC CHARACTERISTICS

Subtle pale yellow, a pleasant fruity bouquet with hints of Golden apple, dry in flavour, fresh and well balanced.

### ALCOHOL LEVEL

12,50 %

### GASTRONOMIC SUGGESTIONS

Hors-d'oeuvres, vegetables fish and white meats. Excellent as aperitif. It is an elegant wine, which should be consumed while young, so as to appreciate to the full its bouquet exalted by its acidity.

### SERVING TEMPERATURE

10-12 °C

Available in cases of 12, 750 ml bottles.

