

CH18

CHARDONNAY DOC 2018

Location: Cardano
Sea level: 380 m
Soil: deep, sandy porphyry weathered soil
Slope gradient: 30-55%
Cultivation system: Guyot
Age of vines: 25 years
Grape harvest: mid - end of September

VINIFICATION

Grape Varieties: 100% Chardonnay

Fermentation: Gentle whole-grape pressing, 12 hours maceration, natural sedimentation with subsequent temperature-controlled fermentation in stainless steel tank, approx. 30% of grapes are destemmed and fermented on the skin for 3 weeks in open tonneau barrel.

Maturation: Batonnage until April with fine lees storage until the start of May. 100% stored in French tonneau barrel (50% new oak share, 50% second passing) for 8 months, 5 months bottle ageing.

TASTING NOTES

Colour: Bright golden yellow.

Fragrance: The mature banana fruit reveals a uniquely rich and complex interplay of aromas. These extremely pleasant and soft woody notes blend into a wonderfully 'buttery' mild bouquet with an elegant 'nutty' touch.

Taste: Elegant and full-bodied flavour, smooth and filigree in presence. Opulent in taste and yet very mild on the palate, splendid mineral freshness with a creamy - 'buttery' sensation. Still a young wine, but with excellent potential for outstanding maturity.

Recommended with the following dishes: This wine is an excellent choice in combination with hearty appetizers, white meat and poultry dishes. Also ideal with hearty fish dishes, crustaceans and shellfish, and ideal for pasta dishes with truffles and creamy cheese varieties.

Ideal drinking maturity: up to 2030
Serving temperature: 10-12 °C



ALCOHOL

14% Vol.

RESIDUAL SUGAR

2,3 g/l

ACIDITY

5,5 g/l