

CH20

CHARDONNAY RISERVA DOC 2020

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 beginning 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 – 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 fish dishes, crustaceans and shellfish as well as for pasta dishes with truffles and creamy cheese varieties.

Optimum drinking maturity: up to 2030

Serving temperature: 10-12 °C



ALCOHOL

14% Vol.

RESIDUAL SUGAR

1,6 g/l

ACIDITY

5,4 g/l