



KETTMEIR

Kettmeir S.p.A.  
39052 Caldaro (BZ)  
Tel. +39 0471 963 135  
Fax +39 0471 963 393  
www.kettmeir.com  
info@kettmeir.com

## Chardonnay Alto Adige D.O.C.

GRAPES:	Chardonnay
PRODUCTION ZONE:	Medium-high hillsides along the Adige Valley and the Oltreadige
EXPOSURE AND ALTITUDE:	South/south-east; between 350 and 600 m above sea level.
TYPE OF SOIL:	various; predominantly of calcareous origin, with highish contents of rock and clay.
TRAINING SYSTEM:	partly pergola, partly Guyot-pruned espalier
PLANTING DENSITY:	3000-3500 vines per hectare for the pergola, 5000-6000 for the espalier
HARVEST TIME:	from mid-September to the beginning of October
ALCOHOL VOLUME:	12,50 % vol.
TEMPERATURA DI SERVIZIO:	10° - 12° C.
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGEING POTENTIAL:	2 years

Chardonnay



### TECHNICAL PROFILE

Traditional white wine vinification with soft pressing of the grapes and temperature-controlled fermentation in stainless steel at 17°-19°C. Maturation takes place on the lees in stainless steel until the end of January, when the wine is prepared for bottling

### ORGANOLEPTIC PROFILE

Its pale straw yellow color gives an indication of the delicate, fresh bouquet to come, with its hints of ripe Golden Delicious apples and banana. On the palate it is dry, with a crisp vein of acidity, good body and a very appealing style.

### SERVING SUGGESTIONS

Excellent with hors d'oeuvres, it also makes an ideal accompaniment for delicate fish-based recipes or lightly spiced white meat dishes.

