

Chardonnay

Alto Adige DOC



KETTMEIR

Variety:	Chardonnay
Production zone:	Medium-high hillsides along the Adige Valley and the Oltreadige
Altitude:	South/south-east; between 350 and 600 m (1,150 - 1,970 ft.) 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:	3,000 - 3,500 vines per hectare for the pergola (1,215 - 1,415 per acre) 5,000 - 6,000 for the espalier (2,025 - 2,425 per acre)
Harvest time:	From mid-September to the beginning of October
Alcohol volume:	13,00 % vol.
Serving temp. :	8 - 10 °C (46 - 53 °F)
Recommended glass:	A medium-sized, tulip-shaped glass, narrowing at the rim
Ageing potential:	2 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

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.

Tasting notes

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.

Food matching

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

