

Chardonnay Vigna Maso Reiner

Alto Adige DOC



KETTMEIR

Variety:	Chardonnay
Production zone:	Medium-high hillsides of Maso Reiner in the hamlet of Pochi di Salorno
Altitude:	350 - 400 m (1,150 - 1,315 ft.) above sea level
Type of soil:	Calcareous in origin, with a substantial amount of clay, abundant rock and a highish organic content
Training system:	Guyot-pruned espalier
Planting density:	6,000 vines per hectare (2425 per acre)
Harvest time:	Mid-September
Alcohol volume:	14,00 % vol.
Serving temp. :	10 - 12 °C (50 - 53 °F)
Recommended glass:	A medium-sized, tulip-shaped glass, narrowing at the rim
Ageing potential:	2-5 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, partly in stainless steel at 17 - 19 °C, partly in French oak barrels, where the wine matures until the end of April, when the two parts are put together for bottling.

Tasting notes

Its pale straw yellow color introduces the fruity intense scents of banana and pineapple, as well as notes of honey and vanilla. Its flavor is full-bodied and persistent with a crisp vein of acidity and a delicately spicy aftertaste that conveys a general good balance.

Food matching

It is ideal accompaniment for first courses with white meat souces, grilled fish, shellfish in sauce and savoured cheeses.

