



KETTMEIR

# CHARDONNAY

ALTO ADIGE – SÜDTIROL DOC



GRAPES  
Chardonnay



PRODUCTION ZONE  
Medium-high hillsides along the  
valley of Val d'Adige and Oltradige



ELEVATION  
350 - 600 mt. a.s.l.



SOIL TYPE  
Varied, predominantly calcareous  
in origin with good skeleton and  
clay content



TRAINING SYSTEM  
Partly pergola, partly Guyot-  
pruned espalier



PLANT DENSITY  
3,000 - 3,500 plants per hectare  
(pergola), 5,000 - 6,000 (espalier)



HARVEST TIME  
Mid September / early October



ALCOHOL VOLUME  
13,50 % vol.



SERVING TEMP.  
8 - 10 °C (46 - 53 °F)



RECOMMENDED GLASS  
Medium-sized tulip with narrow rim



AGEING POTENTIAL  
2 / 3 years



BOX  
6 Bottles



FORMAT  
75 cl (25,3 oz)

## TECHNICAL NOTES

Traditional method for making white wine with soft pressing of the grapes and fermentation in steel at a controlled temperature of 17 - 18 °C. The wine rests on the lees in steel until the end of January and is then prepared for bottling.

## TASTING NOTES

The wine's pale straw yellow colour is a prelude to its fresh and delicate bouquet, with scents of ripe Golden Delicious apples and banana. Dry and crisp on the palate, with a very enjoyable vein of acidity and good body.

## FOOD PAIRINGS

Excellent with starters and hors d'oeuvres, a versatile companion to both delicate fish dishes and lightly spiced white meat.