

Superior Line

ALTO ADIGE CHARDONNAY Seduction

Wine Classification: DOP - Denominazione di Origine Protetta

Grapes: 100% Chardonnay on Espalier Vines

Vintage: 2018

Location: Selected vineyards in Oltradige at an altitude of 400-450 m a.s.l. Medium-structure morainal soils with sand

and gravel.

Description: Greenish-yellow in colour with a delicately fruity aroma, dry, fresh and racy on the palate reminiscent of pineapple, banana, apple, pear, citrus fruits, caramel, vanilla and butter.

Winemaking: Maturation for 6 months in new and used French oak Barriques (225 lt) - where malolactic fermentation also takes place.

Goes well: With rich fish dishes or also chicken and veal.

Serve: Lightly chilled 12-14 C

Alcohol: ca. 13,5% vol Acidity: ca. 5,5 g/l Sugar: ca. 1,5 g/l



