

Classic Wines

somereto

Alto Adige Chardonnay 2022 DOC



Vintage	2022
Grape variety	Chardonnay
Production area	Alto Adige
Altitude	260 - 380 m a.s.l.
Soil	erythroid, argillaceous lime and dolomit rock.
Yield	70 hl/ha
Vinification	fermentation at controlled temperature in stainless steel vats; ageing and maturation on fine yeast for 6 months.
Appearance	
Colour	pale straw-yellow;
Aroma	fruity and intense bouquet, with nuances of ripe bananas and tropical fruits;
Taste	dry, medium-bodied, harmonious and very persistent.
Alcohol	13.5 %
Residual sugar	1.6 g/l
Acidity	5.8 g/l
Drinking temp.	10-12°C
Ageing ability	3-5 years