

# I NATIVI CHARDONNAY

TRENTINO D.O.C.



## DOC TRENTINO

The growing area corresponds to that approved for the production of typical Trentino quality wines where Chardonnay - originally from Burgundy in France - has found a second homeland and adapted perfectly to yield wines in a variety of styles.

## WINEMAKING

The grapes are picked and transported in small crates. The berries are gently de-stemmed and allowed to cold-macerate in horizontal presses for a few hours. After soft pressing part of the juice is clarified by natural sedimentation, after which the fermentation is activated by inoculation with selected yeasts. Fermentation is temperature-controlled. The young wine is subsequently matured in stainless steel tanks on the fine lees for several months, followed by a brief period in bottle before release.

## ANALYTICAL DATA

Alcohol 12,5-13% vol.

Acidity 5,5 g/l.

## DESCRIPTION

Straw yellow in colour, fruity on the nose developing hints of banana, ripe apple, vanilla and honey with maturity. Full and harmonious on the palate, long and delicious.

## GOES WELL WITH

A superb quality wine, ideal enjoyed with fish, and white meats. Serve lightly chilled at 10-12° C. Will continue to develop complexity during a year or two in bottle. It is also an excellent match for typical Mediterranean cuisine, pasta and fresh vegetable dishes.

**CONCILIO**  
Trentini di nascita