

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