



# Alto Adige Chardonnay 2018

Up until the late 1970s, Pinot blanc and smaller proportions of Chardonnay were mostly vinified in mixed composition as Pinot blanc. In 1982 Chardonnay was vinified as a varietal wine for the first time in South Tyrol by St. Michael-Eppan Winery, and has experienced an enormous boom. It is wonderfully juicy and inviting, with long-lasting persistence.



Bright yellow with glints of green



Fruity aromas of ripe apple, melon and banana



Fresh, juicy and persistent

## Grapevines

**Variety:** Chardonnay

**Age:** 5 to 30 years

## Area of Cultivation

**Sites:** Vineyards at medium altitudes (400 – 500 m) in Eppan and Kaltern

**Exposure:** Southeast to southwest

**Soil:** Limestone gravel and moraine debris

**Training System:** Pergola and Guyot

## Harvest

early to mid of September; harvest and selection of grapes by hand

## Vinification

Fermentation and partial malolactic fermentation in stainless-steel tanks

## Production

**Yield:** 70 hl/ha

**Alcohol Content:** 13,5%

**Acidity:** 5,5 gr/lt

## Serving Temperature

8 - 10°

## Pairing Recommendations

The terrace wine for warm summer evenings. It goes well with starters such as porcini carpaccio, light cuisine and "pasta fredda" - the Italian pasta salad.

## Storage/Potential

2 to 3 years