

CHARDONNAY SELEZIONE

Terroir

The vines are located on hilly limestone terrain up to 600 meters above sea level, with exposure to the southeast.

Vinification

After harvest, the grapes are carefully pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

Features

Brilliant straw yellow colour, with a fruity bouquet of exotic notes, ripe apples and light floral aromas. On the palate, the wine is elegant and mild with an interesting finish.

Food Pairings

Good as an aperitif, or with pasta and fish dishes, especially freshwater fish.

Other information

Aging potential: 3 to 5 years



Producer

Elena Walch

Category

White

Grapes

100% Chardonnay

Appellation

Alto Adige DOC

Size

750 ml

Degree of alcohol

13 %

Serving temperature

Better served lightly chilled, 12 °C to 14 °C