

{ loré® }

Chardonnay Trentino Superiore Doc

2017 vintage

Selection of Chardonnay grapes

(Chardonnay Trentino Superiore controlled appellation Vigna Loré)

Loré was vinified with the best grapes from the vineyards best suited to cultivation of the Chardonnay varietal, with the addition of a small percentage of Manzoni Bianco grapes.

IN THE VINEYARD: CHARACTERISTICS

Seasonal performance: Northern Italy saw adverse weather conditions in 2017: spring frosts between 19 and 22 April, drought in the summer and hailstorms towards the end of harvesting greatly damaged the quality and quantity of production. Luckily, these events did not occur in Alto Garda Trentino, or at least they were not as intense as in other areas. Lake Garda managed to ward off the cold, meaning that the vines were not damaged at all; the rain fell when it was needed, neither too little nor too much and no damage was caused by hailstorms. It was therefore a good year on the whole, brought forward slightly because bud break in the vineyards happened earlier, and the very hot summer continued into harvesting, meaning perfectly ripe, healthy grapes. Harvesting took place on 30 August, with careful manual selection of the bunches.

Grape variety used: Chardonnay (85%) and Manzoni Bianco (15%), as permitted by the production Regulations.

Production area: Loré is in Piazze, in the municipality of Tenno, at an altitude of about 250 m a.s.l. It has

south-westerly exposure with a very wide orographic horizon, which means it enjoys many hours of sunlight.

Soil type: medium texture with a high clay content, verging on calcareous.

Training system: simple pergola Trentina trellis system.

Production: about 8,500 kilos of grapes per hectare.

IN THE WINERY: VINIFICATION AND AGING

The grapes were taken to the winery in small containers, stripped and cooled to about 10°C. This was followed with pre-fermentation maceration on the skins for 4-5 hours in the press, soft crushing and cold stabulation of the must for 5 days. 35% of alcohol fermentation took place in stainless steel tanks at a controlled temperature of about 16°C and 65% in new and second-fill barriques and tonneaux. After alcohol fermentation and initial decanting to remove the coarser lees, weekly batonnages were carried out until the end of May, stirring the lees in order to give the wine more complexity and fuller flavour. The wine was then blended and 14 July 2017 it was put into 3,738 bottles. Bottling was followed by



750 ml
12,84 % Vol.

an appropriate period of ageing in glass before the wine was put on sale.

ORGANOLEPTIC CHARACTERISTICS

The wine has a straw yellow and lights up the glass when it is poured. It presents an explosion of splendidly elegant, persistent notes on the nose, with overtones that go from Golden Delicious apples to exotic fruits, through to the spring blossom of acacia and hints linked to the passage in vanilla wood and hazelnut. In the mouth it is rich and profound, embracing the palate with great intensity and good structure, it is velvety, fresh with a rich mineral vein.

ANALYTICAL DATA

Alcohol content: 12,84% Vol.

Sugars: 0,7 g/l.

Total acidity: 5,10 g/l.

pH: 3,41.

Contains sulphites.

SERVING SUGGESTIONS

To be enjoyed on its own as an aperitif, or with first and second fish courses (salt- or freshwater), or shellfish.

SERVING TEMPERATURE

The ideal serving temperature is 10-12°C.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.
Store bottles horizontally

AGING POTENTIAL

5 years

Loré

Size (litres)	Type	Bottles per case	Case dim. (L x H x W)
0,75	Burgundy	6	cm 30,5 x 18 x 25,5

Bottle weight	Case weight	Pallettization		
		No. cases	weight	height
kg 1,335	kg 8,505	88	kg 770	cm 154



0,75 l