



CHARDONNAY 2022

TRENTINO DOC · ORGANIC



Obtained from skilful combination of Chardonnay and a small percentage of Sauvignon Blanc from terraced vineyards connected by steep little paths called pontère.

VINEYARD CHARACTERISTICS

Seasonal performance The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time.

Production area Hilly area west of Ceniga, beyond the Sarca River, in the area known as Naroncol.

Grape variety used Chardonnay with a small percentage of Sauvignon Blanc (about 5%).

Type of terrain Fairly shallow, medium texture soil, with a good clay content, verging on calcareous.

Training system Simple pergola.

Production Less than 50,000 kg of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 30 August with careful manual selection of the grapes during the coolest hours of the day (morning) and using small containers for transport to the cellar.

Vinification The grapes were immediately cooled to around 10 °C (50 °F) and then destemmed and crushed. This was followed by a pre-fermentation maceration in the press in contact with the skins for 4-5 hours and a soft pressing. After pressing, the must was cold macerated for 2 weeks with continuous stirring of the mass to keep the coarser parts in suspension and then



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decanted overnight. Alcoholic fermentation took place over 8 days at a controlled temperature of around 18 °C (64 °F), initially in stainless steel tanks and then in wood (casks, tonneaux and barriques).

Ageing At the end of alcoholic fermentation, the wine continued its maturation in wood on its fermentation lees with weekly batonnage to suspend them in order to give the wine greater complexity and volume. The wine also partially completed malolactic fermentation. In July, the wine was blended and prepared for bottling, which took place on 2 August 2023. 6,456 bottles were produced. This was followed by 6 months of bottle ageing.

ORGANOLEPTIC CHARACTERISTICS

Colour A straw yellow wine with fine lustre.

Aroma A good, intense and extremely elegant attack for a tertiary bouquet that is inviting and complex thanks to aromatic notes that range from the fruitiness of Golden Delicious apples and bananas, to hazelnut and almond, the flowery notes of acacia flowers, through to vanilla and custard.

Flavour Very pleasing with an enjoyable tasty finish that balances the alcoholic component. Long aromatic persistence and very harmonious, it should be enjoyed immediately, but may maintain its characteristics for a few years.

ANALYTICAL DATA

Alcohol content 13.32% vol

Sugars 0.5 g/l

Dry extract 19.1 g/l

Total acidity 5.05 g/l

pH 3.34

Contains sulphites. Does not contain GMO.

PAIRINGS

- Aperitif.
- First courses with a cheese component.
- Baked freshwater fish (perch fillet).
- Cereal soup with croutons.

SERVING TEMPERATURE

Serve at 12 °C (53.6 °F), in medium-width glasses.

STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

AGEING POTENTIAL

3 years.

PALLETISATION

Size 0.75 l (1.35 kg)

Type Bordoiese Riva

Bottles per case 6 bottles • Weight 8.67 kg

Case dimensions Length 30.5 cm • Height 18 cm • Width 25.5 cm

Palletisation 100 cases • Weight 890 kg • Height 185 cm