

Classic Wines

somereto

alto adige chardonnay 2019 DOC



Vintage	2019
Grape variety	Chardonnay
Production area	Alto Adige
Altitude	260 - 380 m a.s.l.
Soil	erythroid, argillaceous lime and dolomitic rock
Yield	70 hl/ha
Vinification	fermentation at controlled temperature in stainless steel vats; ageing and maturation on fine yeast for 6 months.
Appearance	
Colour	pale straw-yellow;
Aroma	fruity and intense bouquet, with nuances of ripe bananas and tropical fruits;
Taste	dry, medium-bodied, harmonious and very persistent.
Alcohol	13.0 %vol.
Residual sugar	1.6 g/l
Acidity	6.3 g/l
Drinking temperature	10-12°C
Ageing ability	3-5 years