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South Tyrol DOC  
2016



Selection

Vigna

AU

Chardonnay Riserva



100 % Chardonnay



Niclara, frazione di Cortaccia sulla Strada del Vino  
South-eastern exposure



853 to 1,050 feet  
260 to 320 m



2.47 acres  
1.0 hectare



Flavorsome starters with smoked fish  
veal and pork, poultry, steaks



50.0 – 53.6 °F  
10 - 12 °C



Guyot + pergola (old vines)  
Up to 3,240 vines/acre|8.000 vines/ha  
Year of planting: 1967 and later



312 to 356 gallons (UK) per acre  
35 to 45 hl per hectare



2,800



Alcohol = 14 % byVol  
Acidity = 6.3 g/liter  
Residual sugar = 0.5 g/liter



20 years and more

DESCRIPTION

Crystal-clear and shimmering dark straw yellow, our AU Chardonnay Riserva at first develops a mineral aroma of flint and walnut before a multitude of aromas, namely yellow exotic fruits and flowers, which combine to create a complex bouquet. The wine is intensive and succulent on the palate in counterpoint with a pleasant acidity and fine tannins. Its full body and harmony are reflected in a highly persistent finish.

SOIL CONDITIONS AND INFLUENCE ON THE WINE

Highly loamy sand with an elevated limestone and salt content dominate the loose and very deep morainic soil of the Vigna AU. At almost 5 %, the humus level is above-average. The high clay content is responsible for the pleasing level of acidity in the Chardonnay grapes and wine. The limestone content encourages the development of yellow fruit notes.

HARVEST AND VINIFICATION

The grapes are harvested at phenolic maturity with a good sugar-acid balance. They are gently crushed and the must allowed to ferment spontaneously in small oak barrels. The young wine undergoes malolactic fermentation on the lees. After a year, all the wine is placed in a stainless steel tank for six months for clarification by natural sedimentation. The AU Chardonnay Riserva is bottled in the appropriate phase of the moon and left to mature in the bottle for one more year.

INFO

