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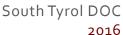
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MERUS

Chardonnay





100 % Chardonnay



Fish, seafood, white meat, risotto, cheese dumplings



50.0 - 53.6 °F 10 - 12 °C



Hillside vineyards in Cortaccia, valley floor locations near Magrè 688 to 1,312 feet | 210 to 400 m



Pergola and guyot 1,416-2,832 vines/acre|3,500-7,000 v./ha Year of planting: 1982 and later



578 to 667 gallons (UK) per acre 65 to 75 hl per hectare



45,000



Alcohol = 13.5 % by vol Acidity = 6.1 g/liter Residual sugar = 2.2 g/liter



up to 3 years

DESCRIPTION

This luminous pale yellow Chardonnay with its resplendent green reflexes offers a pleasant aroma of meadow flowers, typical for the variety, reminiscent of exotic fruits. It is slightly tangy, wellstructured, full in the mouth and lasting in the finish.

Chalk gravel moraine soil in Cortaccia, sandy alluvial soil in Magrè

VINIFICATION

Temperature-controlled fermentation at 68 °F (20 °C) in steel tanks is followed by a four-month aging on the fine lees in concrete vats prior to bottling.

INFO