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Alto Adige - DOC - South Tyrol

2021



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



Veal and pork, poultry, steaks



50.0 - 53.6 °F
10 - 12 °C



Guyot and pergola (old vines)
Up to 3,240 vines/acre | 8,000 vines/ha
Year of planting: 1967 and later



30 hl per hectare



3,600



Alcohol = 13.5 % by vol
Acidity = 6.2 g/liter
Residual sugar = 0.4 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. Gradually, a multitude of aromas of yellow exotic fruits and flowers enriches the complex bouquet.

The wine is intense and juicy on the palate with a pleasant acidity and fine tannins. Its full body and harmony are reflected in a 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 supports the ripening of yellow fruit notes.

HARVEST AND VINIFICATION

The grapes are harvested at the end of August / beginning of September when they have reached phenolic ripeness and a good sugar-acid balance.

After pressing, the must is fermented spontaneously in small oak barrels, followed by malolactic fermentation and maturation on the lees for a total of 11 months. After bottling, the AU Chardonnay Riserva matures for two more years in the bottle.

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