



CANTINA D'ISERA

Chardonnay

Trentino • D.O.C.

Chardonnay is a French-origin vine from the Burgundy area, which was brought into Trentino more than a century ago. Today, it is one of the essential vines of Trentino wine-making, used both for spumantes and “easier” wines. The Chardonnay Cantina d'Isera is a particularly interesting wine. The straw yellow colour features greenish hues. The nose is intensely fruity with pleasant hints of Golden apple. To the palate, it is full, enveloping and with a good final acidity, making it a good accompaniment to fish-based dishes and delicate soups. Also a very pleasant aperitif. Best served at 12-14°C.

Vine: Chardonnay

Production area: Hills in the municipality of Isera

Exposure and altitude: EAST, 250 - 400 metres above sea level

Soil composition: both gravelly, limy, sandy and basaltic in nature, with good drainage

Training system: Trentino simple pergola - Guyot

Plantation density: 5,000 vines/hectare

Vinification: Manual harvest from 10th to 20th September. White vinification, static decanting and fermentation at controlled temperatures. Refinement in steel tank before bottling.

