



ROTALIANA
CANTINA IN MEZZOLOMBARDO

Chardonnay Cortuta DOC TRENTO

Obtained from our best Chardonnay vineyards located on the striking hills around Piana Rotaliana. Fresh and mineral, soft and with a lengthy almond finish, this wine ages in small oak barrels for at least 18 months.

Alkoholgehalt: 13.0 % vol.

Säuregehalt: 5.90 g/l

Restzuckergehalt: 1.0 g/l

Jahrgang: 2017

Kategorie: dry white, full bodied

Trauben: chardonnay

Weinberge und Weingärten:

Guyot and Trentino Pergola, in Cembra Valley and on Faedo and Pressano hills

Bodenbeschaffenheit:

Dry, middle consistency, clay soil

Weinlese:

Handpicked since early september

Weinbereitung und Reifung:

Fermentation in steel containers and ageing in small French Oak barrels for 18 months

Reifelagerung in Flaschen:

For up to 4 months

Haltbarkeit:

Wonderfully balanced, it combines fresh acidity and smooth texture when still young. After cellaring, it becomes a round white.



Formati:



750 ml.



Farbton

golden yellow



Duft

vanille, spices and exotic fruit



Geschmack

warm and mineral with a lengthy almond finish



Trinkreife

ready



Idealer Begleiter

Structured fish courses and white meats



Serviertemperatur

10-12°C