



ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENINO

CHARDONNAY CORTUTA

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.

OTHER INFORMATION

Vineyards:

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

Soil:

Dry, middle consistency, clay soil

Harvest:

Handpicked since early september

Fermentation & and ageing:

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

Bottle ageing:

For up to 4 months

When to drink it:

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

Year: 2017

Wine style: dry white, full bodied

Grapes: chardonnay

Alcohol: 13.0% vol.

Total acidity: 5.90 g/l

Sugar: 1.0 g/l

Serving temperature: 10-12°C

Wine maturity: ready

Contains sulfites



golden yellow



vanilla, spices and exotic fruit



warm, with mineral aromas and a lengthy almond finish

FOOD PAIRING

Structured fish courses and white meats.