ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENTINO

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.

golden yellow

vanilla, spices and exotic fruit

warm, with mineral aromas and a lenghty almond finish

FOOD PAIRING

Structured fish courses and white meats.

Year: 2024
Wine style: dry white, full bodied
Grapes: chardonnay
Alcohol: 13.0% vol.
Total acidity: 4.92 g/l
Sugar: 1.0 g/l
Serving temperature: 10-12°C
Wine maturity: ready

Contains sulfites