ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENTINO

CHARDONNAY

A bouquet of exotic fruit with a hint of vanilla. This intriguing white fascinates for its nice balance and full aftertaste that recalls the fragrance of freshly picked fruit. A uniquely versatile food pairing wine that can match a world of cuisines.

OTHER INFORMATION

Vineyards:
Mainly located in Mezzolombardo, Trento, Faedo and Pressano territories, using guyot and Trentino pergola training systems
Soil:
Dry, middle consistency, clay soil, with a fine structure
Harvest:
The grapes are picked by hand since early september
Fermentation & and ageing:
Fermentation in stainless steel containers and laying on the yeasts for four months prior to bottling
Bottle ageing:
Brief bottle-ageing before being released
When to drink it:
Drink it young

Year: 2025
Wine style: Dry white wine, fresh and fruity
Grapes: chardonnay
Alcohol: 12.50% vol.
Total acidity: 6.18 g/l
Sugar: 0.30 g/l
Serving temperature: 8-10°C
Wine maturity: pronto

Contains sulfites

- brilliant straw yellow
- yellow apple and tropical fruit
- fresh and smooth, with a velvet finish

FOOD PAIRING

Its versatility makes it the perfect partner for a wide range of flavors