

Puntay

CHARDONNAY 2021

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Chardonnay

AREA AND SOIL: Vineyards between 450 and 500 m above sea level; loose gravelly soil.

CULTIVATION: Guyot

YIELD: 50 hl/ha

VINIFICATION: Fermentation and ageing for 9 months in large oak barrels; when possible, spontaneous and partial malolactic fermentation.

ANALYSIS: alcohol: 13.5, total acidity: 6.3 g/l, res. sugar: 2.0 g/l

AGING POTENTIAL: 1-8 years

TASTING NOTES: Intense ripe Chardonnay fruit, vanilla, exotic notes, subtle oak spice lightweight, strong and expressive on the palate, long, intense finish.

PAIRING: Fish dishes, grilled fish (perch, pike ...), and shellfish, white meat (poultry) and food from the wok.

SERVICE TEMPERATURE: 8 - 10 °C

Contains sulphites

