

CHARDONNAY

TRENTINO DOC

The Chardonnay grape variety has been cultivated in Trentino from the beginning of the 20th century. Its almost 100-year-long presence on the terraced vineyards of Valle di Cembra makes this vine an integral part of the local viniculture.

The Cembra Chardonnay has a bright straw-yellow colour, and an elegant aroma with a delicate sensation of citrus fruits. Balanced and fresh on the palate, with a long-lasting sapid finish.

Vine	Chardonnay
Vineyard location	Valle di Cembra (TN)
Exposure and altitude	East, South, West; 450-500 m ASL
Soil composition	Silty-sandy, of porphyric origin mainly originated from fluvio-glacial deposits
Training system	Guyot; simple Trentino split pergola
Planting density	5,000 vines/hectare
Vinification process	Manual harvesting in mid-September; whole cluster pressing; static decantation of the must; fermentation at controlled temperature in stainless steel tanks; ageing on the lees for about 4/5 months before bottling.

