



TRENTINO DOC CHARDONNAY BOTTEGA VINAI

General characteristics

Chardonnay is the most known white variety in the World; it's been introduced into Trentino at the end of the 19th century and has found an extremely favourable environment; currently represents a third of the whole province production. In addition to using Chardonnay grapes to produce extremely fine wines, it forms the ideal base for the production of Trentodoc metodo classico. It has enjoyed DOC status since 1984.

Production Area

The Santa Margherita hills near Ala in the Vallagarina and Valle dei Laghi valleys to the north of Lake Garda.

The vineyards are located in the Santa Margherita area on ancient fans featuring shallow, brown soils rich in skeleton on a loose sandy matrix.

Valle dei Laghi on the other hand features medium-depth, alluvial soils rich in skeleton on a loose loamy and gravelly matrix. The two areas enjoy the same type of sub-Mediterranean climate. The average annual temperature is around 12 degrees centigrade, while rainfall is in the region of 700-800 mm, with peaks in spring and autumn, and two dips, the most noticeable in summer, and the other in winter. Vegetation is typically Mediterranean, comprising evergreen oak woods as well as olive trees, vines, cypress trees and oleanders.

Grape Varieties

Exclusively Chardonnay grapes with a unit yield of 70 hl/ha. The leaf differs from that of the Pinot bianco, with which it is often confused, for its U-shaped indent and for its large, incised leaves; the vine is vigorous and produces earlier fruits than the Pinot, the grapes are yellow becoming amber-coloured when fully mature, it has resistant skin and sweet, greenish-yellow pulp.

Vinification and maturation

The grapes are harvested by hand when perfectly ripe and brought into the winery where they are immediately crushed and destemmed. The grape must and skins are chilled to low temperatures and remain in contact for about five hours to enable the high quality aromas to be extracted. Processing of the grapes then continues with soft pressing of the pulp and skins to obtain the must, which is then fermented, some in *barriques* and the rest in stainless steel.

After around 6 months of refinement on the yeasts (30% in French oak *barriques* and 70% in steel), the wine is bottled cold-sterile and left to mature in the bottle before it goes to market.

Analytical data

Alcohol: 13% vol.

Total acidity: 5.80 g/l

Sugar-free extract: 22 g/l

Residual sugars: dry



Organoleptic characteristics

Straw yellow colour with greenish hints. Intense, persistent bouquet, with notes of yellow apple, apricot and pineapple. Ageing in *barrisques* gives the wines a slight, pleasant hint of vanilla and sweet pastry on the nose. Full-bodied, rounded palate; beautifully balanced with a rich, persistent aftertaste.

Matching with food:

Salmon, mushroom risotto, spaghetti with seafood, saltwater fish en papillote.

Serving temperature:

12 – 14 C°

Allergens:

Sulphites