

# Chardonnay

MASTRI VERNACOLI

**WINE**  
Chardonnay

**COUNTRY**  
Italy

**REGION**  
Trentino

**APPELLATION**  
Trentino DOC

**GRAPE**  
Chardonnay. Hand-picked.

**VINEYARD**  
Vineyards in the areas of Roverè della Luna, Lavis (Pressano and Sorni hills), Giovo, Cembra, Trento and a number of hilly areas in the Vallagarina valley.

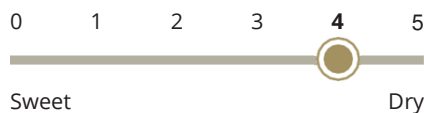
**VINIFICATION**  
Careful winemaking methods for white wine are used with fermentation at controlled temperatures followed by storage and finishing in stainless steel tanks, and lastly stabilisation and bottling.

**REFINEMENT**  
Stainless Steel

**DESCRIPTION**  
Straw yellow colour with distinct greenish tinges. Typically fruity, pleasantly intense and persistent nose. Dry, pleasantly crisp on the palate, with good structure and personal character. Its elegance and freshness set this classy product apart from the rest.



**WINE STYLE**



**ANALYSIS**

Alcohol: 12,50 % vol.  
Total acidity: 5.80 g/l  
Residual sugar: 3 g/l



**SERVING SUGGESTION**

Temperature: 10 °C  
Pairings: Salmon, mushroom risotto, spaghetti with seafood, saltwater fish en papillote.



**SIZES AVAILABLE**

25 cl, 75 cl



**ALLERGENS**

Sulphites



**NOTES**

Vegan  
Gluten Free