WINE

Chardonnay Riserva

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC Riserva

GRAPE

100% Chardonnay hand-picked with yields of 60 hl/ha.

VINEYARD

Valle dei Laghi valley, between the mountains at the foot of the Dolomites, not far from Lake Garda. The vineyard is situated close to Lake Toblino in the comune of Calavino at 250 m above sea level. This area was formed after the valley was blocked off by the alluvial cone formed by the River Sarca, a deposit of material that the river itself brought down the valley over the course of time. The climate is sub-Mediterranean and is characterized by a constant breeze (called Ora del Garda), making it an ideal environment for producing wines of considerable finesse and elegance.

In this environment around the lake, sub-Mediterranean type vegetation can be found, in which downy oak, hophornbeam and flowering ash alternate with dense woods of evergreen oak, a type of oak typical of the Mediterranean environment.

VINIFICATION

After the grapes were destalked and crushed, the must remained in contact with the skins for 10 hours at a temperature of 10° C to encourage extraction of the primary aromas. Fermentation took place entirely in light toasted barriques, one-third in new oak and two-third in second and third passage, where the wine was left to develop for 6 months before returning to stainless steel tanks for a couple of weeks. After the bottling, the wine was left to develop in the bottle for around a year.

REFINEMENT 100% Barrique

DESCRIPTION

The colour is a pale gold yellow; slight hints of vanilla on the nose open up to reveal notes of peach and exotic fruit. Dry palate supported by a crisp acidity typical of Trentino.

Smooth and velvety with a long taste.



