

# Chardonnay

i 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

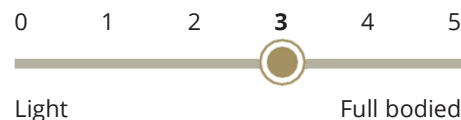
Stainless Steel

## 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