



ROTTENSTEINER

CHARDONNAY

ALTO ADIGE DOC



VINTAGE: 2022
VARIETY: Chardonnay (100%)
CULTIVATION SYSTEM: pergola/guyot
SOIL: sandy porphyry
YIELD: 6100 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 10,000
STORABILITY: 1-2years
SERVICE TEMPERATURE: 8-10°

TECHNICAL DATA
ACIDITY: 6,5 g/l
RESIDUAL SUGAR: 1,1 g/l
ALCOHOL: 14,1% vol

HISTORY

The Chardonnay was known for a long time as a “yellow” Pinot Blanc and was usually mixed with the normal Pinot Blanc. In the meantime the variety showed that it is able to stand alone as an excellent wine in our region.

VINEYARDS

It is grown at a mid-range altitude, about 450 and 600 m around Bolzano. It is a typical South Tyrolean Chardonnay.

VINIFICATION

An attentive temperature control during the fermentation gives us a wine rich in grape aromas with a good balance between body and harmony.

DESCRIPTION

A notable body meets a stimulating elegance, fine fruity notes (peach) and an exciting freshness.

It is an excellent accompaniment to fish, not too light starters and white meat. It is best during the first two years after vintage and served at a temperature of 12-14 °C.