

Alto Adige Chardonnay DOC

13,5 % by vol.

GRAPE VARIETY .

Chardonnay

VINEYARD LOCATION .

Kurtatsch – Salurn

CHARACTERISTICS .

A fresh, fruity white wine.

COLOR .

Yellow with greenish reflections

TOTAL ACIDITY .

5,6 g./l.

RESIDUAL SUGAR .

3,5 g./l.

CELLARING POTENTIAL .

Should be drunk young, 1 to 1½ years.

RECOMMENDED PAIRINGS .

As an aperitif, with light appetizers, white meats, and fish.

SERVING TEMPERATURE .

10–11° C. (50–52° F.)

ABOUT THE WINE .

In older wine textbooks, Chardonnay was classified as a variant of Pinot Blanc, namely as “yellow Pinot Blanc”. That was the name used when it was introduced to South Tyrol from France in the second half of the nineteenth century, and for more than a hundred years, it was blended with Pinot Blanc. The first varietal Alto Adige Chardonnay was made in 1982 and was accepted by the international wine market with great enthusiasm. Kurtatsch Chardonnay has a scent of bananas and gingerbread spices. The characteristic Mediterranean abundance of fruit takes on a smooth acidity structure through selected Chardonnay batches from the high-elevation terraced vineyards of Kurtatsch. The warm influence of the southern winds and the dramatic cooling by night below the limestone cliffs provide the wine with an elegant spice.

