

Chardonnay 2025

Alto Adige DOC



VARIETY
100% Chardonnay

VINIFICATION

After harvest, the grapes are carefully pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

TASTING NOTES

Our Chardonnay shines in brilliant straw yellow with a fruity bouquet of exotic notes, ripe apples and light floral aromas. On the palate, the wine is elegant and mild with an interesting finish.

TERROIR

Southeast oriented vineyards on limestone soil. An interplay of vineyards in classic middle heights, as well as altitudes up to 600m in the southern part of Alto Adige. Entirely handpicked.



VINTAGE 2025

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage.

FOOD PAIRING

The ideal companion to Mediterranean cuisine, pasta or fish dishes, especially freshwater fish (trout, pike or salmon).

Appellation: Alto Adige DOC

Residual sugar: 0,8 g/L

Alcohol: 13,00% Vol.

Aging: 3-5 years

Total acidity: 5,8 g/L

Availability: 0,75 l

Harvest: Entirely handpicked