



# CHARDONNAY

## TRENTINO DOP

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### I CLASSICI VINI DEL GELSO



#### VINEYARD AREA

From the region of Burgundy, the Chardonnay grape was introduced to Trentino at the end of the nineteenth century and found an ideal habitat on the foothill slopes. It is cultivated in the hills and lower slopes of the area around Mori Brentonico and Ala.



#### METHOD

The grapes are harvested in early September and, after a light pressing and the first-pressing must is clean, fermentation takes place at a controlled temperature in stainless steel tanks.



#### FEATURES

The wine has a pale straw-yellow color and an intense aroma, pleasing and slightly fruity. On the palate it is well-balanced, rounded and dry.



#### PAIRINGS

Recommended food pairings are hors d'oeuvres, light first courses and fish dishes; ideal as an aperitif.



The wine should be served at a temperature of 12 degrees and consumed on opening.



Alcohol content 12,5% vol.

