

CHARDONNAY DOC
SOUTH TYROL 2023

Marie Sophie

The grapes for this Chardonnay grow at 520-550 m above sea level above Merano. A south-west facing slope allows the Chardonnay to enjoy a lot of sunshine here. The slightly permeable soils are characterised by mineral-rich porphyry and granite.



Variety: 100% Chardonnay



Yield: 65 hl/ha



Drinking maturity: 3 – 6 years



Alcohol: 13,5 % Vol.



Drinking temperature:
approx. 12°C



Maturation of the wine: steel
tank / 20% wooden barrel



Food pairing: veal, cream soups,
poultry, brown trout with alpine-
mediterranean stuffing



Acidity: 5,5g/l
Residual sugar: 0,6g/l

TASTING NOTES

An intense Chardonnay with lots of ripe tropical fruit. Full and strong on the palate, it is soft, smooth and warm in the mouth. Harmoniously integrated acidity gives it juiciness and length.

VINIFICATION

The complete grape is put into the press and gently pressed. The fermentation takes place in steel tanks at a temperature of approx. 20°C. Our Chardonnay does not undergo BSA, so the freshness is preserved. In addition, a small quantity of about 20% is aged in used wooden barrels. The maturation on the fine yeast takes place for approx. 6 months.