



CHARDONNAY RISERVA DOC
SOUTH TYROL 2023

Seppelaia

The name of our vineyard. The name is a bit of a provocation: a play on the owner's name and borrowed from the great names of the Supertuscans. This strictly limited Chardonnay thrives on a south-west facing terraced slope. The light porphyry-granite soil produces small, curly, notched grapes that thrive in partial shade until they are fully ripe. The grapes are strictly selected at harvest.



Variety: 100% Chardonnay



Yield: 45 hl/ha



Drinking maturity: 6+ years



Alcohol: 14 % Vol.



Drinking Temperature:
approx. 12°C



Maturation of the wine:
wooden barrel



Food pairing: Scallops au gratin,
truffle dishes, vitello tonato,
goat cheese, vealtatare



Acidity: 5,7 g/l
Residual sugar: 0,6g/l

TASTING NOTES

Bright golden yellow with a brilliant core. Its spicy bouquet is complex and inviting. On the palate, a beautiful interplay of fruity and spicy notes, followed by an elegant creaminess. The finish is powerful, harmonious and persistent.

VINIFICATION

The small grapes are placed in the press as a whole and pressed gently for several hours. Fermentation takes place in 500 litre wooden barrels at 100%. After fermentation, the young wine undergoes malolactic fermentation. After a year in wooden barrels, the wine is blended and stored in steel tanks for a further 10 months before being bottled. The wine is then aged for at least two years before being released.