



ENDRIZZI

CULTURA DEL VINO DAL 1885

CHARDONNAY
TRENTINO DOC

Varietal profile Chardonnay

Vineyard Pressano and San Michele all'Adige. Vine training partially in traditional pergola style and partially in guyot style. Chalky soils in Pressano, terrain with river deposits in San Michele all'Adige. The microclimate in this area with its stark drops in temperature at night determines the characteristic elegance of this wine.

Yield per hectare 80 hl

Picking Handpicking of the best grapes after cluster thinning in summer.

Production Pneumatic pressing. Fermentation at a controlled temperature in stainless steel tanks with cultivated yeast strains, subsequent refinement on the lees with frequent batonnage.

Description Pale yellow color with green hints. Fragrant and persistent, with aromas of bananas and golden delicious apples. Well structured, dry, delicate and harmonious in taste.

Food recommendations A classic with fish, as well as with first courses and mild cheeses. Makes an excellent aperitif.

AVERAGE CHEMICAL ANALYSIS*

Alcohol
12,5 %

Residual sugar
2,5 g/l

Total acidity
5 g/l

Extract
19,5 g/l

Recommended serving
temperature
4°

Ageing potential
3-4 years



*The information may vary according to the vintage