



## CHARDONNAY BUCHHOLZ

**Grapes:** Chardonnay – Alto Adige DOC

**Origin:** The name chosen for this geographical unit derives from the historical name "Buchholz" for the valley slopes above Salorno in the lowlands of Alto Adige, which is already documented in the historical cartography of the cadastre of 1858.

This wine, full of character, comes from selected vineyards in this terraced area of dolomite sedimentary rock at an altitude of 400 to 800 metres above sea level (1.300 to 2.600 feet). Buchholz represents a very heterogeneous wine-growing area whose morphological and soil-climatic diversity guarantees a special location for the cultivation of the Chardonnay variety. The climatic conditions are characteristic of this region. The temperature in the higher areas is about 6 °C (43 °F) lower than in the areas at the bottom of the valley. From April to October there are constant air movements of two land winds blowing at certain times of the day: a warmer afternoon wind from the south ("Ora") and a cool breeze in the morning hours from the north.

**Yield per hectare:** 60 hl

**Vinification:** To bring out the fruitiness of the wine, the grapes are macerated with the skins for a few hours before pressing. The grapes are then gently pressed and the lees are removed by natural sedimentation. Alcoholic fermentation takes place with pure yeasts at a controlled temperature of 19 °C (66 °F) in large wooden barrels.

**Characteristic properties:** A wine with a broad and colourful palette of fruit aromas. Juicy, tasty and with an inviting and long-lasting persistence.

**Color:** greenish yellow

**Bouquet:** characteristic, fruity of ripe banana and pineapple

**Flavor:** fresh, juicy, mineral, with a pleasant fullness.

**Recommended pairings:** Very versatile, excellent with first courses, from vegetable minestrone to spaghetti with clams; exceptional with fish dishes or white meat.

**Serving temperature:** 10 – 12 °C (50 – 54 °F)

**Cellaring:** 3 – 4 years