



CHARDONNAY PETER ZEMMER

Grapes: Chardonnay – Alto Adige DOC

Origin: Grafted to slow-growing rootstock and trained on traditional wire trellises (Guyot), this Chardonnay grows in the best vineyard zones in the valley floor around the center of Cortina s.s.d.v. The favourable location of the vineyards, ideal sunshine, and the good ventilation of the berries assures the excellent quality of the grapes of this varietal.

Yield per hectare: 70 hl.

Vinification: Before being passed through the press, the grapes are allowed a few hours of maceration with the skins in order to accentuate the fruitiness of the wine. Afterwards, the grapes are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 19 °C (66 °F).

Characteristic properties: A wine with a broad and colorful palette of fruit aromas, juicy, flavorful, and an inviting and continuous lasting quality.

Color: greenish-yellow

Bouquet: delicate, characteristic, with the fruitiness of banana and melon

Flavor: dry, fresh, lively, with a pleasing fullness

Recommended pairings: Appetizers, pasta dishes, and white meats

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

Cellaring: 2 – 3 years

