



## CHARDONNAY RISERVA VIGNA CRIVELLI

**Grapes:** Chardonnay – Alto Adige DOC

**Origin:** This wine, full of character, comes from the selected vineyard of the Vigna *Crivelli* in the location Punggl. In this very individual vineyard, the vines are grafted to slow-growing rootstock and trained on traditional wire trellises (Guyot). This extraordinary Chardonnay flourishes under outstanding climatic conditions on alluvial soil of fine sands with silt and clay deposits in the best vineyard zone of Magrè s.s.d.v. In the Vigna *Crivelli*, the ideal microclimate with wide ranging differences of day and night temperatures is additionally influenced by strong winds, deriving from Favogna. The favourable location of the vineyards, ideal sunshine, and the good ventilation of the berries assures the excellent quality of the grapes of this outstanding varietal.

**Yield per hectare:** 45 hl.

**Vinification:** The grapes are pressed and the stems are removed in the pneumatic tank press. Before being pressed, a short cold maceration takes place in order to enhance the fruitiness of the wine. Afterwards, the grapes are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation takes place in small casks of French oak in which this particular wine acquires complexity through its twelvemonth aging and ripening on the yeast, followed by 6 more months on stainless steel. After bottling, several further months of aging takes place for completion before this unique white wine, furnished with its ultramodern bottle, goes on sale.

**Characteristic properties:** In addition to a balanced color, this wine possesses a very rich bouquet, giving the clear impression of a wine of conspicuous harmony. This is a wine that after many years of cellaring becomes even more enjoyable.

**Color:** straw yellow to golden yellow

**Bouquet:** a powerful bouquet of ripe fruits, a wide array of aromas (apricots, tropical fruits, and fine wood flavor)

**Flavor:** powerful, balanced, and savory, an interesting play of acidity in the mouth, very harmoniously juicy and rich with pleasant fullness

**Recommended pairings:** fish and vegetable-based main courses, and white meats

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

**Cellaring:** 8 – 10 years

