



KETTMEIR

CHARDONNAY VIGNA MASO REINER

ALTO ADIGE - SÜDTIROL DOC



GRAPES
Chardonnay



ALCOHOL VOLUME
14,00 % vol.



PRODUCTION ZONE
Maso Reiner, in the village
of Pochi di Salorno



SERVING TEMP.
10 - 12 °C



ELEVATION
350 - 400 mt. a.s.l.



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



SOIL TYPE
Calcareous in origin, good clay
content, abundant skeleton and
relatively high level of organic matter



AGEING POTENTIAL
5 / 6 years



TRAINING SYSTEM
Espalier, Guyot pruned



PLANT DENSITY
6,000 plants per hectare



BOX
6 Bottles



HARVEST TIME
Mid September



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

Grapes are soft pressed and vinified "in bianco" (not left in contact with skins). The wine is fermented and aged in French oak barriques for around 11 months on the lees. The wine is bottled in September and continues ageing for a further 5 months before being released for sale.

TASTING NOTES

Golden yellow in colour. Intensely fruity on the nose with scents of banana and pineapple, as well as honey and vanilla. Full, fresh and long-lasting on the palate, well-balanced with a lingering hint of spice.

FOOD PAIRINGS

Excellent accompaniment to pasta or rice dishes served with whitemeat sauces, grilled fish, shellfish and full-flavoured cheeses.