



## Cantina Valle Isarco – Eisacktal Chardonnay

**Appellation:** Alto Adige Valle Isarco DOC

**Type:** White, dry

**Varietal:** 100% Chardonnay

This grape variety comes from Burgundy where it was renowned already in the 14th century. Today it is grown worldwide, and in the lower Valle Isarco it finds the ideal climatic conditions for acquiring its traditional taste.

### Tasting Notes

**Color:** Light yellow with greenish highlights.

**Bouquet:** White orchard fruit, delicate, mineral and spice notes characteristic of un-oaked chardonnay.

**Taste:** Lean, fresh, vivacious, with pleasant body and light tropical fruit notes.

**Alcohol:** 14%.

**Residual Sugar:** 2.2 g/l.

**Total Acidity:** 5.8 g/l.

**Serving Temperature:** 8-10° C (46-50° F).

### Pairings

Light appetizers, oysters, shellfish, fish and white meat dishes.

### Vineyard Notes

**Production Area:** Renon, Fié.

**Elevation:** 500 - 670 meters (1,640-2,200 feet) a.s.l.

**Exposure:** Southeast.

**Soil:** Hot, fertile, very deep alluvial soils with porphyritic sediment.

**Training System:** Guyot.

**Yield:** 70 hl/ha.

### Winemaking Notes

**Harvest:** Mid-September.

**Vinification:** Delicate processing and crushing, controlled temperature fermentation and ageing on fine lees in stainless steel tanks, no malolactic fermentation.



***Cantina Valle Isarco (or Eisacktal)** is one of the newest wine-making cooperatives in South Tyrol; yet its white wines have already become famous around the world. Because the Valle Isarco enjoys the ideal climate for growing white grapes, the Cantina specializes in the production of white wine. The cooperative has agronomists and oenologists who work with members to grow healthy vines. Using controlled and limited production which ensures fruit of highest quality is obtained with minimal intervention. The modern facility at Chiusa produces one million wine bottles every year, of which 80% are DOC (quality wines from specific vine-growing areas). The elegance and character of the wines reflect the philosophy of the Cantina and of its 130 members.*