



TEUTSCH

WEINGUT - TENUTA

Chardonnay



Type of Wine: Chardonnay

Cultivation: Cultivation in South Tyrol is limited to the valley floor or lower slopes, as the berries can trickle at higher altitudes and therefore not produce a sufficient yield. The grapes of this wine, which should not be underestimated, ripen on the traditional “Pergel”, as is so typical of our region in South Tyrol. Most of these vines are between 50 and 60 years old.

Vinification: The wine is matured exclusively in stainless steel barrels. Here, the fine yeast is kept in suspension for several months through occasional stirring. This makes the wine even tastier and more intense. The wine is bottled in 750ml bottles with corks.

Characteristics: Colour: Bright straw yellow with green shimmer
Smell: Pineapple, banana, apple, pear, citrus fruits, vanilla
Taste: Integrated in a fine acidity, it is lively and fruity

Wine Food Pairing: Aperitif, shellfish, seafood dishes and sushi

Drinking Temperature: 11-13°C

Acidity: 6,92 g/l

Alcohol Content: 12,66 % vol

