



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 typical taste.

Alto Adige Chardonnay DOC 2009

CANTINA VALLE ISARCO
Loc. Coste 50, 39043 Chiusa · Alto Adige/Italy
P +39 0472 847 553 – F +39 0472 847 521
info@cantinavalleisarco.it – www.cantinavalleisarco.it

GRAPE VARIETY Chardonnay
SUPPORT SYSTEM pergola or
free-standing espalier (Guyot)
AVERAGE YIELD 100 q/ha

ALCOHOL 13,5% vol
ACIDITY 5,9 g/l
SUGAR-FREE EXTRACT 21,8 g/l
RESIDUAL SUGAR 2,7 g/l

FIRST YEAR OF PRODUCTION 1986
MEAN ANNUAL OUTPUT 25,000 bottles
AGEING CAPACITY 2–3 years
PRODUCTION AREA Renon, Fié
ALTITUDE 400–500 m a.s.l.
VINTAGE TIME end of September, hand-picked

CHARACTERISTICS slim, fresh, fruity white wine
COLOUR yellow with greenish hues
NOSE delicate, characteristic
TASTE dry, fresh, vivacious, pleasingly structured
SERVING TEMPERATURE 10–12 °C
MATCHINGS light hors d'oeuvres, oysters,
shellfish, fish and white meat dishes