

# CHARDON- NAY

## DOC 2020

**VARIETAL:** Chardonnay

**AGE OF VINES:** 5 – 30 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2021 – 2023

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:**

Wire-trained + Pergola

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 6.3 g/l

Contains sulphites

» Why keep it for aperitif time? Succulent fruit and endless persistence on the palate make Chardonnay the ideal companion for lunch with friends. «

## VINTAGE

A relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 9.

## VINIFICATION

Whole-cluster pressing of ripe, healthy grapes, fermentation at a temperature of 18°C, 3-month ageing on the fine lees in stainless steel.

## VINEYARD

Steep, sloping south- and east-facing vineyards at 350 – 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained

## TASTING NOTES

- brilliant yellow
- fruit-dominated aromas of banana and ripe pears, minerally

## RECOMMENDATION

Smoked salmon or braised chicken, summer fun with fried calamari and grilled baby squids.

## AWARDS

**JAPAN WINE CHALLENGE** – 2019: Silver Medal

**SAKURA JAPAN WOMEN'S WINE AWARDS** – 2015: Double-Gold, 2018: Gold Medal

**INTERNATIONAL WINE CHALLENGE** – 2013: Silver Medal