

ALESSANDRO BERSELLI

Signature Collection

CHARDONNAY ALTO ADIGE D.O.C.

Grape Varietals: 100% Chardonnay.

Average age of the vines: 15-20 years.

Soil: marly.

Harvest Period: beginning of September.

Vinification: soft pressing with cold decanting of the grape must, followed by fermentation in stainless steel at low controlled temperature. Part of the wine is aged for a few months in barrique with frequent batonnage. The wine is then blended before the bottling process.

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter.

Color: bright yellow.

Aroma: fresh and fruity with notes of banana, yellow apple, peach, citrus and tropical fruit as well as a hint of vanilla.

Palate: refreshing and enveloping with notes of banana, yellow apple, vanilla, and a touch of peach. Overall, it's rich and persistent.

Food Suggestions: appetizers, pasta, poultry, grilled fish, cheese.

Serving Temperature: 10-12 °C / 50-53 °F.

