

ALESSANDRO BERSELLI

Signature Collection

CHARDONNAY ALTO ADIGE D.O.C.

Grape Varietals: 100% Chardonnay

Vineyards: Alto Adige

Average age of the vines: 15/20 years

Soil: marl and stones

Harvest Period: early September

Vinification: soft press, barriques fermentation with «batonage» for one part, while the second ferments in stainless steel at controlled temperature. The bottling takes place in the following spring

Alcohol Content: 13,5% by vol.

Residual Sugar: 3 grams per liter

Color: bright yellow

Aroma: fresh, fruity with banana and ripe pears notes, harmonious with a good tipicity

Palate: varietal notes very distinct on the palate, mineral with hints of vanilla and spices. Well balanced acidity and excellent persistence in the mouth

Food Suggestions: seafood antipasti and pastas, lighter poultry and grilled seafood

Serving Temperature: 10°C / 50°F

