



CHARDONNAY RISERVA DOC
SOUTH TYROL 2019

Seppelaia

Dispearhead of our vineyard. The name is a small provocation: an interplay of the owner's name and borrowed from the great names of the Supertuscans. This strictly limited Chardonnay thrives on a terraced slope that slopes south-west. Through the light porphyry-granite soil, small, curly-notched grapes grow here, which thrive in partial shade until they are fully ripe. During the harvest the grapes are again strictly selected.



Variety: 100% Chardonnay



Yield: 45 hl/ha



Drinking maturity: 6+ years



Alcohol: 14 % Vol.



Drinking Temperature:
approx. 12°C



Maturation of the wine:
wooden barrel



Food pairing: Scallops au gratin,
truffle dishes, vitello tonato,
goat cheese, veal tartare



Acidity: 5,7 g/l
Residual sugar: 1,5g/l

TASTING NOTES

The freshness in the wine is a surprising contrast to the fruity-sweet bouquet, a wine with a great variety of flavours. The aroma is reminiscent of gooseberries and intense citrus, complemented by the light scent of freshly mown grass. The taste is dominated by the harmonious minerality paired with a pleasant acidity.

VINIFICATION

The small grapes are put as a whole into the press and gently pressed for several hours. The fermentation takes place to 100% in wooden barrels with a capacity of 500l. After fermentation, the young wine undergoes biological acid reduction. After one year of storage in wooden barrels, the barrels are assembled and stored in steel tanks for another 10 months before the wine is bottled. Only after at least two years is the wine put on sale.