

VILLA VESCOVILE



CHARDONNAY

Trentino DOC

Grape varieties

100% Chardonnay, coming from the exclusive areas of Lavis, Meano and Val di Cembra.

Production technique

After the harvest, the must undergoes a low temperature maceration for about 2-4 hours and then is fermented at 22°C for 10-12 days. The wine is bottled in the spring, following the harvest after micro-filtration.

Organoleptic characteristics

Colour: Pale straw yellow.

Bouquet: fresh fruit aromas and floral hints.

Taste: dry and fresh, pleasantly aromatic.

Winemaker's recommendations

Great companion for appetizers, fish courses and pasta dishes. Serve at 10/12 °C

Alcohol content: 12%

Rocca delle Macie