



CHARDONNAY

This is a very agreeable, fresh and flowery Chardonnay, pale yellow with green reflexes in colour with delicate, fruity, warm and persistent aromas of apple, especially Golden Delicious which underpins its varietal character. The wine's crisp, tangy acidity combined with its pronounced fruit and impressive structure point to a wine which will continue to develop complexity, with a cellaring potential of at least 2 years.

HOFSTÄTTER CLASSIFICATION

- Classic

GRAPE VARIETY

Chardonnay

SOIL

Light marly soils which warm up quickly.

WINEMAKING

Immediately after the harvest the grapes are subject to a gentle pneumatic pressing in the cellar. The must is clarified by natural sedimentation and fermented using temperature control. A following period of refinement is carried out on fine yeast before the wine is bottled.

SERVING TEMPERATURE

8°-10° C

FOOD CHOICE

Appetisers, pasta dishes and fish.

AVAILABLE BOTTLE SIZES

