



EVERY BOTTLE



TELLS A STORY

CASTEL SALLEGG CHARDONNAY



TECHNICAL INFORMATION

Country	Italy
Region	Alto Adige
Producer	Castel Sallegg
Vintage	2018
Composition	100% CHARDONNAY, VARIOUS CLONES
Alcohol	14%
Certifications	Environmentally Friendly

WINEMAKER NOTES

Serve between 10 and 12 degrees Celsius. Cellar for up to 5 years.

TASTING NOTES

This wine has a beautiful, pale yellow color with greenish hues. It is intense on the nose, with a strong aroma of toasted bread and freshly ground coffee, while still leaving room for underlying hints of citrus and apple. A well-structured, strong and rich wine to the palate, it has a pleasant, smooth finish with notes of fruit and roast-coffee and a subtle touch of brioche.

PAIRING SUGGESTIONS

Ideal with shellfish, hearty pasta dishes with seafood or cream sauce as well as light veal or poultry dishes and pies or tureens.

VINEYARD

- **Terroir:** Kaltern-Preyhof
- **Elevation:** 550 meters above sea level
- **Area:** Kaltern-Mittendorf
- **Soil:** Sandy limestone soil with porphyry gravel and Gardena sandstone



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VITICULTURE

- *Training system:* Guyot
- *Yield per vine:* 1.4 kg - 60 hl/ha

VINIFICATION

- ***Production process:*** Low-temperature clarification and subsequent controlled cool fermentation at 15 to 18 degrees Celsius
 - ***Aging:*** 90% in stainless steel tanks, 10% in barrique casks. Continuous stirring of the fine lees (battonage) lends this wine its fine aroma.
 - ***Total acidity:*** 6.2 g/L
 - ***Residual sugar:*** 2.5 g/L
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