

CHARDONNAY

Südtirol-Alto Adige DOC



NAME	Südtirol-Alto Adige Chardonnay Prackfol DOC
GRAPE VARIETIES	Chardonnay
VINTAGE	2021
YIELD PER HECTARE (hl)	56
TOWNSHIP	Völs am Schlern, Südtirol, Dolomites
PRODUCTION AREA	Völser Aicha, Unteraicha Aica di Fiè, Aica di Sotto
ALTITUDE	550-650m
GRADIENT (%)	50-70%
EXPOSURE	South-South-West
SERVING TEMPERATURE (°C)	10-12°
AGEING CAPACITY (years)	3-5
ALCOHOL CONTENT (vol. %)	14
RESIDUAL SUGAR (g/l)	1,3
TOTAL ACIDITY (g/l)	6,0
PH VALUE	3,6
HARVEST	September/October

TASTING NOTES. The colour is a brilliant ,golden yellow . This Chardonnay offers an elegant bouquet, aromas of dried fruit and honey and floral notes. The wine seduces with its fruity aromas and convinces with its persistence and lingering finish. A beautiful intense, refined and elegant Chardonnay. The body is full, nicely balanced, juicy, with a light mineral aftertaste.

FOOD MATCHING. A fresh and very versatile wine, excellent companion to various pastas, white meats and fish in all variations.

WINEMAKING. Manual harvesting and selection of grapes. After a short maceration, and slow fermentation at controlled temperature it spends a few months on fine lees and matures in cement and steel barrels.



PRACKFOL

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