



k.martni & sohn

Maturum Line
ALTO ADIGE CHARDONNAY DOC

Vintage
Grape variety

2016
100% Chardonnay

Description

greenish-yellow in colour with a delicately fruity aroma, dry, fresh and racy on the palate reminiscent of pineapple, banana, apple, pear, citrus fruits, caramel, vanilla and butter.

Goes well with

starters and fish, or on its own as an aperitif.

Served

12° - 14° C

Area/soil/climate

S. Michele and Cornaiano

Breeding system

Guyot

Yield

65 hl/ha

Winemaking

Fermentation and maturation in wood barrels (barrique and tonnau)

Analytical Data:

Alcohol 13,5 %Vol

Acidity 5,9 g/l

Residual sugar 1,5 g/l

Extracts 25,5 g/l

Cellaring 3-8 years

