



k.martini & sohn

Maturum Line  
**ALTO ADIGE CHARDONNAY DOC**

<b>Grape variety</b>	100% Chardonnay
<b>Description</b>	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.
<b>Goes well with</b>	starters and fish, or on its own as an aperitif.

<b>Served</b>	12° - 14° C
<b>Area/soil/climate</b>	S. Michele and Cornaiano
<b>Breeding system</b>	Guyot
<b>Yield</b>	65 hl/ha
<b>Winemaking</b>	Fermentation and maturation in wood barrels (barrique and tonnau)

**Analytical Data:**

<b>Alcohol</b>	14 %Vol
<b>Acidity</b>	5,9 g/l
<b>Residual sugar</b>	1,2 g/l
<b>Extracts</b>	24 g/l
<b>Cellaring</b>	3-8 years

