

Castel Pietra

Chardonnay

VIGNETI DELLE DOLOMITI IGT

Chardonnay is one of the international varietals that best adapts itself to the different microclimates of Trentino.



Production area

Chardonnay was introduced from Burgundy at the end of the 19th century and found an ideal environment in Trentino Alto Adige's hilly areas. The unique cultivation of these vineyards with Pergola Trentina gives this wine a vast bouquet of fragrances and aromas.

Grapes Chardonnay

Vinification

Our indigenous grapes are hand harvested. After soft pressing, the wine undergoes fermentation with selected yeasts for a few days at 24°C to preserve Teroldego's rustic and fruity character. This is followed by malolactic fermentation with selected bacteria. Finally, the wine matures in stainless steel for several months. A small portion of the wine is aged in large barrels.

Alcohol content

12,5%

Serving temperature

