



# RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

## Chardonnay

South Tyrolean Chardonnay DOC

### WINE GROWING AREA

The vines for this Chardonnay are cultivated on traditional pergola and trellis systems (Guyot) in the Lowlands and Upper Etsch Valley area. At an altitude of 400 – 450 metres, the vines thrive in lime gravel soils on the sunny southeast vineyards.

### HARVEST AND YIELD

The Chardonnay grape harvest begins mid to late September. From the handpicked grapes, a yield of 65 hectolitres of wine per hectare is produced.

### VINIFICATION

Once the grapes have been brought to the winery, they are gently pressed and fermented at a controlled temperature of 20°C. The wine is then aged in a stainless steel tank on the lees until bottling.

### WINE DESCRIPTION

This Chardonnay has a clear, straw-yellow colour with green highlights and pleases the nose with ripe, fruity and exotic aromas. On the palate, this wine impresses with its delicate crispness and delightfully earthy fullness.

### RECCOMENDATION

This white wine is ideal as an aperitif and goes beautifully with many starters, fish dishes and white meats.

