

# Alto Adige CHARDONNAY PLATT&PIGNAT

*„The generous and mild one  
to accompany many fish  
and poultry dishes“*



GRAPE VARIETY: Chardonnay

TYPE OF SOIL: alluvial of porphyritic origin and gravelly moreinal soils from the Ice Age

TRAINING SYSTEM: pergola-trained, with one fruit shoot/vine

CROPPING DENSITY: 7.000 vines/ha

AVERAGE AGE OF VINES: 13 years

HARVESTTIME: end of September

WINE MAKING PROCEDURES: grapes are de-stemmed and crushed gently; the must decants for 24 hours to allow sedimentation; further fermentation in stainless steel tanks at controlled temperature around 20° C

AGEING: in stainless steel tanks and oak casks without malolactic fermentation at low temperatures; filtered before bottling

COLOUR: pale yellow tinged with green

AROMA: a charming nose with hints of banana, pineapple and toasted notes

FLAVOUR: slightly mineral with a fresh end

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