



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

CHARDONNAY 2020

DOC Alto Adige



Tasting notes:



This wine has a beautiful, pale yellow colour with greenish hues.



It is intense on the nose, with a strong aroma of toasted bread and freshly ground coffee, while still leaving room for underlying hints of citrus and apple.



A well-structured, strong and rich wine to the palate, it has a pleasant, smooth finish with notes of fruit and roast-coffee and a subtle touch of brioche.



10-12°C

Cellaring recommendations:

Up to 5 years

Wine and food pairing:

Ideal with shellfish, hearty pasta dishes with seafood or cream sauce as well as light veal or poultry dishes and pies or tureens.

Grape variety:

100% Chardonnay - various clones

Terroir:

Kaltern - Preyhof: 550 m above sea level. Located in the Kaltern - Mitterdorf area. Sandy limestone soil with porphyry gravel and Gardena sandstone.

Training system:

Guyot

Yield per vine:

1.4 kg - 60 hl/ha

Vinification:

Low-temperature clarification and subsequent controlled cool fermentation at 15-18°C

Aging:

90% in stainless steel tanks, 10% in barrique casks.

Continuous stirring of the fine lees (bâtonnage) lends this wine its fine aroma.

Alcohol:	13,5 %
Total acidity:	6,0 g/l
Residual sugar:	1,8 g/l