



Chardonnay Capitel

Trentino DOC

Chardonnay is an international varietal of French origin that has found in Trentino Alto Adige an ideal environment to express its potential in elegant and well structured wines.

Its deep golden yellow color anticipates a wide range of bouquets, from white flowers to fruity notes such as ripe apples, almonds and walnuts.

The taste recalls dry fruit and honey, balanced with a great freshness inviting to another sip. The finish is mineral, with slight hints of flint stone.

Grape varieties: Chardonnay.

Production area: Trentino region.

Soil composition: hilly terrain, morainic, rich of stones and gravel.

Growing systems: traditional “pergola trentina” on gentle slopes.

Vinification: pressing of the whole clusters at low pressure. Long fermentation in stainless steel tanks. Maturation in contact with its own yeasts.

Food pairings: its wide range of aromas, makes this Chardonnay very versatile in pairings. It goes well with dishes based on white meat or fish, with medium-aged cheese and with vegetarian cuisine.

Service temperature: 8-10 °C.

Suggested glass: 