

# CODICE BORTOLOTTI



# 10-94

*" We took our time to produce this wine.  
You take yours to enjoy it "*

## BRUT

### PRODUCTION AREA

Grape variety: 100% Chardonnay

Terrain: clayey - calcareous

Altitude: 85% Chardonnay at 300 m.a.s.l. from Villazzano (TN) and 15% Chardonnay at 600 a m.a.s.l. from Cognola (TN)

Growing method and yield: Pergola Trentina Semplice. Average yield of 10 ton/ha

Period of harvest: last week of August 2004

Bottles produced: 3200

### CHEMICAL CHARACTERISTICS

Alcohol: 12,70 %  
Net dry extract: 19,00 g/l

Residual sugar: 8,50 g/l  
Acidity: 5,90 g/l

### CHARACTERISTICS

The mature evolution of Chardonnay. The complexity is enhanced by a partial stay in barrique expressed in the depth and persistence. This wine has a surprising personality with elegant and articulated structure which lends itself to be paired with intense flavours.

### SERVING TEMPERATURE

between 12° and 14°C