

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 2006

Bottles produced: 6600

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