



SOLANDER



Wine variety: Chardonnay Trentino

Alcohol: 13% vol.

Production area: Hills in the North of Trentino

Wine making: The grapes are collected in boxes, delicately pressed to preserve the scents and maintain the fragrance of the aromas. The must ferments in steel tanks at a controlled temperature while a part of it rests in barriques. The wine keeps the contact with the yeasts for 5 months.

Sensorial results: The colour is yellow with green reflexes, the aromas are fruity and floral, with light notes of vanilla.

The hill provenance of the grapes gifts this wine an elegant acidity and freshness.

Gastronomic combinations: Perfect to accompany first dishes and white meats.

Temperature: Serve at 8° - 10° C.



