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Chardonnay FORMIGAR 2007

Formigar was the original name of Formigar Castle. South Tyrol's largest self-contained vineyard area spreads out to the south of the castle, where this sinewy but elegant Chardonnay grows on a dry plateau of gravel and eroded porphyry.

Description: Pale yellow tinged with green; a full but well-integrated wine imbued with honeydew melon, creamy fruit salad and nutty flavours, ample acidity with a delicate underlay of oak and a long, luscious finish.
Cellaring potential: 5-8 years

Food Choices: This full-bodied wine is a delight savoured on its own but will complement rich fish dishes such as poached skate with mint cream sauce, Dover sole, Cicatelli pasta with fresh crab, stir-fried scallops with ginger, chicken and veal. Serve lightly chilled, 12-14°C

Grape Variety: 100% Chardonnay; old espalier-trained vines

Sites: Selected vineyards in the vicinity of Girlan-Schreckbichl at an altitude of approx. 400-450m. A very dry site, medium-structure morainal soils comprising sand and gravel, and cool microclimate with striking contrasts between day and night time temperatures.

Yield: 55 – 55 hl/ha

Winemaking: Grapes are pressed whole and fermentation takes place in a mixture of new and used French oak barriques, where malolactic fermentation also takes place. The wine is matured on the lees for 10 months with regular battonage.

Analytical Data:	Alcohol	13,49 % Vol
	Total acidity	5,1 g/l
	Sugar-free dry extract	21,2 g/l

