

Chardonnay 'Salt' DOC 2007

grape variety Chardonnay
clima climate of the Mediterranean Alps
soil heat storing lime containing glacier deposit soil
cultivation pergola and trellis training system
yield 60 hl/ha

vinification Gentle pressing, malolactic fermentation, maturation in oak barrels (20%) and stainless steel tanks; storage in contact with the fine yeast; reaches his perfection during a short bottle ageing

bottling february 2008

analysis alcohol: 13,5% vol.
total acidity: 6,0 g/l
residual sugar: 3,3 g/l

drinkability 2008-2010

degustation Straw yellow. Subdued fragrance of exotic fruits. Well balanced on the palate with delicate acidity; very harmonious wine with fruity and long lasting aftertaste.

dish ideas Ideal in combination with light meat dishes as well as vegetarian variations of vegetable rice.

service temperature 7-9° C



Erste & Neue Kellerei