PFITSCHER

CHARDONNAY

"Arvum"

GRAPE VARIETY: Chardonnay

APPELLATION: Südtirol - Alto Adige DOC

DESCRIPTION: This dry, fresh white wine has a pleasant fullness and a strong yellow colour. It is elegant, with very delicate scents of exotic fruits, pears or apples.

VINIFICATION: Fermentation takes place in steel barrels and barriques at a controlled temperature of 18°C. Maturation in the steel barrel on the fine lees produces a refined taste and aroma.

LOCATION: Egna and Ora

ALTITUDE: 300 m

AGING: 4 – 7 years

CONTENT: 0,75 l

RECOMMENDED WITH: Ideal with light starters, white meats, fish and seafood. Also makes an ideal aperitif.

SERVING TEMPERATURE: 10 - 12 °C

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