



CANTINA A. MARTINELLI 1860

“ARTINELLI”

CHARDONNAY TRENTO DOC

The grapes are harvested in two different periods: late August and mid September to ensure that each bunch is at the perfect point of maturity. Different types of containers are used in the fermentation process to increase the aromatic complexity of the vine

GRAPE VARIETY: Chardonnay (100%)

CLASS: Chardonnay Trentino DOC

AREA OF PRODUCTION: Mezzocorona (TN) Italia

ALTITUDE: 230 metri asl.

TERROIR: Light, Alluvial / Sandstone

CLIMATE: Alpine continental, cold winters and hot summers with frequent thermal shocks

YIELD PER ha: 140 tons

DENSITY: 3500 plants per ha

VINEYARD TYPE: Double pergola

YEARLY PRODUCTION: 0,3 hectares - 1000 Bottles

WINEMAKER: Andrea & Giulio Martinelli

HARVEST : Hand-picked in 15kg cases between end of August and mid-September

WINEMAKING : The grapes are pressed with their stems.

Fermentation: in steel tanks 50% , in tonneau 30% and ceramic 20% for approximately 15/20 days at low temperatures (16°C) with selected yeasts and battonage until December

AGEING: 50% inox - 30% tonneau - 20% ceramic followed by 8 months in oak tonneaux.

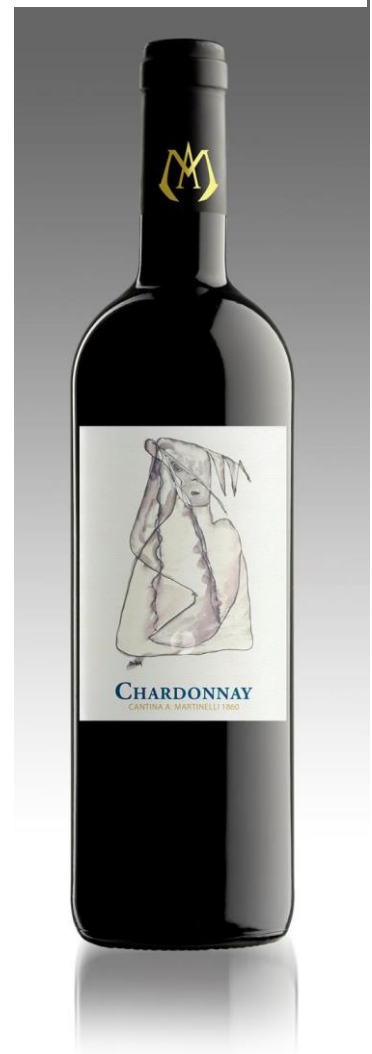
REFINEMENT: a minimum of 6 months in the bottle before marketing

STORAGE: Over three years

COLOUR: Brilliant bright straw yellow

AROMA: Intense and persistent characterized by aromas of white flowers and Williams pear, hints of vanilla. Very soft, fresh and persistent.

TASTE : Dry, fresh, excellent flavor, very soft.



Mezzocorona, Via del Castello 10 - 38016 - cantinamartinelli.com