



## CANTINA A. MARTINELLI 1860

### **CHARDONNAY TRENINO 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 - 2500 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: 50% in steel tanks, 30% in tonneaux and 20% in ceramic for approximately 15/20 days at low temperatures (16°C) with selected yeasts.

**AGEING:** 50% steel - 30% tonneau - 20% ceramic

**REFINEMENT:** a minimum of 3 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](http://cantinamartinelli.com)*