

CUVÉE N°3

Area

Vineyards located on Monte Calisio, above the city of Trento between the localities of Moia and Quaioti.

Quote

500 to 600 m asl

Suolo

Soil of calcareous origin (Dolomia) with the presence of basalt rocks. Deep, fresh and well drained.

Training system

Guyot and Pergola with 7000 and 5000 vines per hectare

Variety

100% Chardonnay

Harvest

Beginning of October 2014

Yield

4500 liters per hectare

Winemaking

pressing of whole grapes and cold static clarification of musts. Fermentation for 60% in stainless steel and 40% in Austrian oak tonneaux, subsequent malolactic fermentation and aging for 8 months on the fine lees until tirage.

Aging

At constant temperature for at least 36 months

Dosage

3,8 g/L

Production

6892 bottles and 750 magnum

