



PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 95,000 Bottles

Region: Trentino Alto-Adige

Country: Italy

Tramin Chardonnay 2015

WINE DESCRIPTION

This cool-climate wine is made from 100% Chardonnay and vinified in stainless steel. Its delicate style shows Chardonnay's finer side and is a great addition to the Tramin lineup, all pure expressions of this Alto Adige area.

TASTING NOTES

Fermented and aged in stainless steel to preserve its fresh aromas of citrus, melons, and tropical fruits, this Chardonnay is pale lemon in color with lemon-green hues. On the palate, it offers bright, yellow fruit flavors with mineral notes and a refreshing acidity.

FOOD PAIRING

Pair this wine with shellfish dishes, grilled chicken, browned butter sauces, or pork saltimbocca.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	25
Soil composition:	Calcareous, Pebbly, and Clay-Loam
Training method:	Pergola/Arbor-trained Guyot
Elevation:	792-1,650 feet
Vines/acre:	1,400-2,400
Yield/acre:	3.2 tons
Exposure:	Eastern / Southeastern / Western
Year vineyard planted:	1974-2004
Harvest time:	September
First vintage of this wine:	1984
Bottles produced of this wine:	95,000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	66 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	2 g/L
Acidity:	5.1 g/L
Dry extract:	22 g/L