

CHARDONNAY



Chardonnay, originally from Burgundy, was introduced to the Trentino Alto Adige Region at the beginning of the past century, initially to create the classic method Spumante. We were among the first to believe in its potential and it was our first bottled wine together with the Müller Thurgau (the vintage of 86).

We work only with Chardonnay grapes, harvested in small vineyards along the Lavis and Val di Cembra hillsides, picking by hand in early September. After a very attentive vinification process, we allow it to age on its lees, to highlight both character and volume; we bottle in spring-time.

We offer the current vintage but it often ages surprisingly well.



Organoleptic properties

COLOUR: straw-yellow.

AROMA: fresh, fruity aroma, with the characteristic hues of this variety (melon and bread-crust), which grow more complex over time.

FLAVOUR: dry, discretely aromatic, varietal, persistent flavour well in-tune with its fragrance.



Best enjoyed at a temperature of 10-13°C.

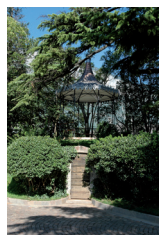


Works well as an aperitif and pairs well with fish, light appetizers and lightly spiced white meat platters and various kinds of pastas.

Other Pairings: braised seabass, trout cooked in tin-foil, asparagus.



BOLOGNANI



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