SCHRECKBICHL
COLTERENZIO
VINUM EXCELLENS



Chardonnay ALTKIRCH 2025

Alto Adige Chardonnay DOC

Delicate, typical varietal bouquet of exotic fruits with firm, well-integrated acidity.

Tasting notes: Chardonnay is the classic white Burgundy grape variety and has been producing fine wines in South Tyrol for well over a century. This enormously popular wine is pale yellow with green reflexes in colour, delicate and floral in aromas. The flavour is infused with hints of exotic fruits reminiscent of pineapple, and mango; on the palate it is a concentration of mellowness and vivacity with classic mineral notes and crisp acidity.
Cellaring potential: 2-3 years.

Food Combination: Excellent as an aperitif, it makes a delicious partner for steamed fish, skate in browned butter, baked oysters, light cold and warm starters, seafood salad, vegetable risotto, delicately seasoned dishes based on white meat, as well as for a variety of pasta dishes.
Serve lightly chilled: 10-12° C.

Grape Variety: Chardonnay

Vineyards: Deep sandy soil on gravelly deposits.

Yielding: 85 hl/ha

Winemaking: The fermentation takes place in stainless-steel tanks with the temperature controlled at approx.18°C, a small part of the must is put in large wooden casks. The new wine subsequently matures for several months on the fine lees.

Analytical Data:

Alcohol	13%	Vol
Total acidity	6,1	g/l
Residual sugar	1,5	g/l

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