SCHRECKBICHL
COLTERENZIO
VINUM EXCELLENS



Chardonnay LAFÓA 2024

Alto Adige Chardonnay DOC

The grapes for this Chardonnay grow on old vines with very small yield. The vineyards are situated at an altitude of 400 to 550 m a.s.l. on dry morainic soils. A sinewy but elegant Chardonnay with great potential for aging.

Tasting notes: Of a pale intense straw yellow colour tinged with green nuances; a full but well-integrated wine, imbued with honeydew melon, creamy fruit salad and nutty aromas; ample acidity with a delicate underlay of oak on the palate and a long, luscious finish.
Cellaring potential: 6-10 years.

Food Combination: This full-bodied wine is perfect on its own, but an incredible complement to rich fish dishes such as poached skate with mint cream sauce, Dover sole, Cicatelli pasta with fresh crab, stirfried scallops with ginger and the perfect partner to chicken and veal.
Serve lightly chilled: 12-14° C.

Grape Variety: Chardonnay; old espalier-trained vines.

Location: Selected vineyards at an altitude of approx. 400-550 m a.s.l.
A very dry site, medium-structure morainic soils with a sand and gravel composition; the microclimate is cool, with striking contrasts between day and night time temperatures.

Yielding: 49 hl/ha

Winemaking: Grapes are pressed without being destemmed; fermentation takes place in a combination of new and used oak barriques, where partially malolactic fermentation also takes place. The wine refines on its fine lees for 10 months, and regular *battonage* is carried out. Further 6 months of bottle-aging before release.

Analytical Data:

Alcohol	13,5%	Vol
Total acidity	5,8	g/l
Residual sugar	0,8	g/l

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