



# STEFLHOF

GEORG ANDERGASSEN



## Chardonnay

SÜDTIROL DOC ALTO ADIGE

**Terroir:** The „Feld“ area is a small terroir north of the Lake Kaltern basin, at an altitude of about 300 meters above sea-level. Its geographic proximity to the lake in the south and to the nearby forest in the north and east ensure a good fluctuation of daytime and nighttime temperatures. This phenomenon results in a pronounced fruitiness in the glass which is enhanced by fresh tannins.

**Soil characteristics:** Sandy, highly calcareous soil with a good supply of calcium compounds.

**Processing and vinification:** Manual, from pruning to harvesting; vinification by means of the gentle pressing of the grapes with subsequent decantation of the suspended particulates; fermentation and maturation in stainless steel.

**Sensory characteristics:** Delicate tannins imbue the wine with freshness and liveliness and give it elegance and distinctiveness. A rich bouquet of exotic fruits provides a full-bodied quality and character.

**Recommendation:** Well-suited to accompany fish, asparagus, young cheese, or as an aperitif.

**Vintage:** 2020

**Serving temperature:**  
11 – 13° C

**Yield:** 60 hl/ha

**Alcohol:** 14,5 % Vol

**Storage life:** 3 – 5 years

**Harvest time:**  
Mid-September

**Acidity:** 6.0 g/l

**Residual sugar:** 1.2 g/l

**Area under cultivation :**  
5,500 m<sup>2</sup> of slope

**Age of vines:** 25 years

**Training method:**  
Wire frames

**Production:** 2,200 bottles