

St. Pauls

Chardonnay
Alto Adige DOC

REGION

Alto-Adige

VARIETY

100% Chardonnay



Cultivation method: Guyot.

Terroir: Warm loamy soils and calcareous sediments between Riva di Sotto and the centre of San Paolo (250-400m.a.s.l.)

Vinification: Slow fermentation at controlled temperature in stainless steel tanks



SANKT PAULS

KELLEREI · CANTINA

TASTING NOTES

Fragrance of exotic fruits, banana and melon. On the palate balanced, succulent with a fruity finish.

FOOD PAIRINGS

For aperitif, warm starters and fish dishes.