

# ETHICAWINES

earth, heart, hands.



## St. Pauls

Chardonnay Alto Adige DOC



### REGION

Alto-Adige

### VARIETY

Chardonnay

Cultivation method: Guyot.

Vinification process: Slow fermentation at controlled temperature in big oak barrels, followed by maturation on fine yeasts for 5-7 months. Partial malolactic fermentation.

Tasting notes: This French variety is characterized by its finely-fruited, typical aroma with notes of ripe tropical fruits. Alto Adige is the perfect place to develop its fresh taste and balanced full body.

Food pairings: Great as an aperitif. Perfect pairing with seafood, delicate meat preparations and risotto.