



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



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.

KELLEREI

ST. PAULS