



H·LENTSCH
WEINGUT-TENUTA



Best served with

Light, fresh starters, salad variations, light pasta dishes, fish and light poultry.

Recommended glass type

Bordeaux glass

Serving temperature

8-10°C

Chardonnay

DOC 2020

750 ml

The Chardonnay has a lemon-yellow colour with bright green hues. On the nose it has a medium intensity with aromas of pineapple, citrus fruits, apple and light vanilla as well as fine buttery notes. On the palate, the Chardonnay is dry, carried by a beautiful, lively, medium acidity, medium body and medium flavour intensity. It is straightforward with clearly defined fruit aromas of pineapple, citrus and banana. Very pleasant to drink with a good to very good finish.

Information sheet

Vintage	2020
Grape variety	100% Chardonnay
Growing area	South Tyrol Oltradige
Height a.s.l.	320-350 m
Soil quality	calcareous soil
Climate	continental
Slope orientation	East
Vine training method	Guyot wire trellis
Harvest season	Early September
Vinification	Stainless steel barrel
Fermentation temperature	17-19°C
Maturation in stainless steel tank	6 months on fine lees
Bottle-ageing	3-4 months

Analytical data

Alcohol content	13.0% Vol.
Total acid	5.83 g/l
Residual sugar	0.30 g/l
Sugar-free extracts	18.50 g/l