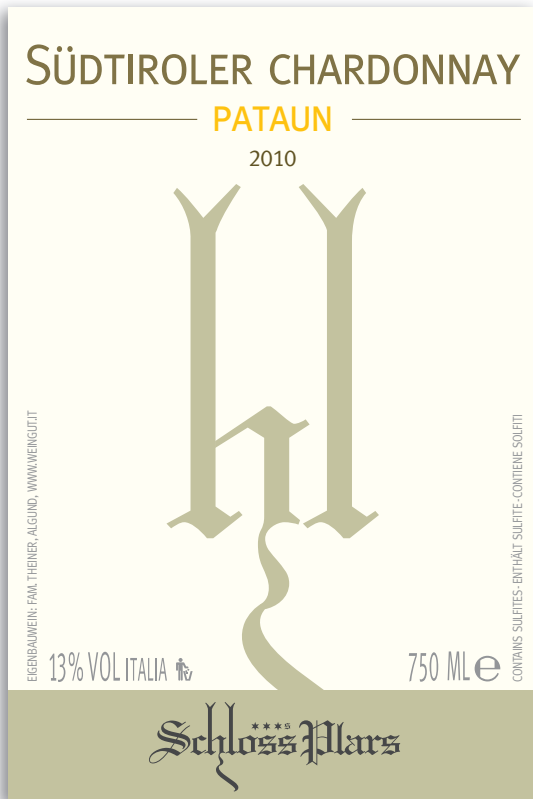


# Südtiroler Chardonnay Pataun



<i>Vintage</i>	2010
<i>Grape variety</i>	100% Chardonnay
<i>Recommended dishes</i>	Goes well with light starters and fish dishes, also popular as an aperitif.
<i>Serving temperature</i>	8 - 10° C
<i>Site/climate/soil</i>	Plars, Algunder Waalweg “Wonger”
<i>Cultivation</i>	Pergola
<i>Yield</i>	80 dz/ha
<i>Vinification</i>	Fermentation at controlled temperature and finishing in stainless steel tank
<i>Proof</i>	13% by volume
<i>Storage</i>	1-2 years

## DESCRIPTION

The Chardonnay is a fresh-fruity white wine, greenish to pale yellow, with a light apple scent and a dry, full-bodied taste. Notes of nuts, apples, fresh banana.

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