

AURELL

CHARDONNAY 2022

First vintage 2020

Terroir:

Location	Caldaro, Appiano
Altitude	270 to 400 m a.s.l.
Soil	weathered lime soil
Hillside	south-east facing
Slope	10-25%
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	early September

Year 2022:

Stable spring weather, lots of sunshine and mild temperatures were followed by a hot and dry summer. These high temperatures continued into fall: there were still many days with almost 30 degrees. Only in the last few days of September did a striking cold front ensure a lasting cooling.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	Stainless steel tanks for 6 months
Bottling:	3.000 bottles in March 2023

Analytical data:

Alcohol	13 % vol
Residual sugar	1,1 g/l
Acidity	5,8 g/l

Tasting notes:

Color: bright straw-yellow with golden hues

Aroma: subtle citrus fruit aromas, notes of exotic fruit such as pineapple and banana and traces of stone fruit such as apple and pear

Flavour: juicy, creamy fruit, stimulating minerality and freshness with a pleasant saltiness on the palate

We recommend enjoying the AURELL 2022 with porcini mushroom dumplings, salmon with parsnip puree or South Tyrolean soft cheese

Aging potential: 3 years

Optimal serving temperature: 10-12°C




Kornell