

AURELL

CHARDONNAY 2021

First vintage 2020

TERROIR:

Origin	Caldaro, Appiano
Altitude	270 to 400 m a.s.l.
Soil	Weathered lime soils
Hillside	south-east facing
Slope	10-25%
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	Early september

Year 2021:

In April and May there was stable spring weather with lots of sunshine and mild temperatures. July was pretty even at first, but the hottest days of summer came towards the end. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

VINIFICATION:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	3.000 bottles in March 2021

ANALYTICAL DATA:

Alcohol	12,5 % vol
Residual sugar	1,6 g/l
Acidity	6,4 g/l

TASTING NOTES

Color: Pale straw yellow with golden hues

Aroma: light citrus fruit aromas, exotic fruits such as pineapple and banana and light pome fruit such as apple and pear

Flavour: juicy, creamy fruit, stimulating mineral freshness and a pleasant salty taste on the palate

Food recommendations: Porcini mushroom dumplings, salmon with parsnip puree, South Tyrolean soft cheese made from cow's milk

Aging potential: 3 years

Serving suggestions: lightly chilled, 10-12°C



Kornell