



CHARDONNAY "PILAT" 2025

Alto Adige DOC



GRAPE VARIETY

100% Chardonnay

VINIFICATION

Gentle pressing followed by natural clarification. Fermentation in stainless steel at 20 degrees centigrade and matured *sur lie* before bottling.

TASTING NOTES

Wonderful, complex aromas in the nose, exotic fruit, passion fruit. The Chardonnay "Pilat" pleases with its fruity freshness and its persistent and very juicy finish.

GOES BEST WITH

Light starters, fish, Mediterranean cuisine or as an aperitif.

DENOMINATION

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Alcohol: 12,50 % Vol.

Acidity: 5,7 g/L

Sugar: 0,4 g/L

Availability: 0,75l