



Name:	Praistèl
Denomination:	Chardonnay IGP Vigneti delle Dolomiti
Wine:	Chardonnay 100%
Type of cultivation:	In densely planted rows with pruning à la Guyot (n. 9730 plants/hectare).
Production:	60 hl per hectare
Place of production:	“Al Praistèl”, “Collina Zinzèle” vineyard (Loc. Sano Municipality of Mori - TN)
Vinification:	Fermentation of the must without skins directly in barriques where it remains for 8-10 months
Characteristics:	
Colour:	Intense straw colour, sparkling
Smell:	Slightly fruity, delicately spicy, mature and lingering
Taste:	Full, harmonious and lingering
Ageing:	5 to 6 years
Serving Temperature:	12° - 15° C.
Best with:	Elaborate dishes in rich juices and with strong aromas; strong cheese, herb and blue cheese, snails.