



## Cantine di Ora

# Chardonnay Alto Adige DOC

### Vinification

The grapes are gently pressed to obtain the must, which is then vinified as a white wine in stainless steel tanks at a controlled temperature of 16–18°C. The wine then undergoes aging and stabilization before being bottled at low temperature.

### Description

Pale straw-yellow in color, it offers classic Chardonnay aromas such as vanilla, tropical fruit, and yellow blossoms. On the palate it is rich and long-lasting, showing a well-balanced interplay between body and acidity.

### Food Pairings

Excellent as an aperitif and well-suited for pasta dishes, fish courses, and white meats.



**Chardonnay**



**Alto Adige**



**8-10 °C**



**Alcol: 13%  
Zuccheri: 4 g/l**