



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
Winemaker: Enrico Paternoster
Total acreage of vine: 153 (62 Ha)
Winery Production: 250,000 bottles
Region: Trentino

CHARDONNAY TRENTINO DOC

WINE DESCRIPTION

An extension of the renowned institute, the winery of San Michele is located in what was once an Augustan monastery in the 12th century. Expanded over the course of the last 20 years, the winery today features modern enological technology that is dedicated to the production of indigenous and traditional grape varieties that represent the unique history of winemaking in Trentino.

TASTING NOTES

Straw yellow with bright golden highlights. The nose is typical of the grape variety, with fruity notes of apple, citrus and tropical fruits and a hint of vanilla. On the palate it is fresh, smooth, well-structured, with a long pleasant mineral finish.

FOOD PAIRING

Ideal with cheese appetizers, pasta, grilled fish, and more elaborated fish dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Molini and Weizacher
Vineyard size:	4 Ha (2 Ha each)
Soil composition:	Calcareous, loamy, with a deep, balanced content of nutrients
Training method:	Vertical -trellised with guyot training
Elevation:	250 m a.s.l.
Vines/acre:	5,600/Ha
Exposure:	South west
Age:	26 years
Harvest time:	Mid September, manual harvest
First vintage:	70's
Production:	11,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	70% Stainless steel tanks and 30% barrique/ 20 days at 15 °C
Type of aging container:	70% Stainless steel tanks and 30% barrique
Length of aging before bottle:	On the lees for 6 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0 g/L
Acidity:	6 g/L
Dry extract:	21.5 g/L

