

SILVESTER

CHARDONNAY

DENOMINATION: Trentino D.O.C.

GRAPE VARIETY: Chardonnay in purity

VINEYARD: Saosènt, Pantéc and Caséle (Cembra)

SOIL: Porphyritic soils of volcanic origin, with a sandy-loam texture, high skeleton content and excellent drainage. The low natural fertility and mineral matrix promote a balanced vegetative and productive cycle, gradual ripening, and wines characterised by freshness, savouriness and minerality.

TRAINING SYSTEM: Guyot between 500 and 650 m a.s.l.

FERMENTATION AND AGEING: Fermentation takes place in stainless steel tanks at a controlled temperature. Ageing for 12 months in French oak barriques and at least 5 years in the bottle.

ALCOHOL: 13%

TASTING NOTES: Straw yellow. Delicate, fruity, with hints of Golden Delicious apple and spicy and vanilla notes. Dry, fresh, warm and soft, with a balanced acidic vein.

FOOD PAIRING: Serve at 12 °C. Perfect with fish dishes, mushroom and vegetable creams, and shellfish.

FIRST VINTAGE PRODUCED: 2006

In 1946, Silvio and Ester joined their lives, giving rise to a family story of passion and dedication to viticulture. Sixty years later, Silvester was born, a Riserva celebrating their bond and the roots preserved for generations by the Zanotelli family. This wine comes to life in the heart of Valle di Cembra, among terraced vineyards supported by dry-stone walls, where viticulture is an act of care and respect for the land. From a rigorous selection of the finest Chardonnay grapes comes a Riserva of elegance and character.



TRENTINO D.O.C. CHARDONNAY