

SALEIT

CHARDONNAY DOC 2018

VARIETAL: Chardonnay

AGE OF VINES: 10 – 20 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2019 – 2024

YIELD: 60 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 3.0 g/l

TA: 5.8 g/l

Contains sulphites

» For those who prefer certainties because they know that fashions are fleeting. «

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

Whole-cluster pressing of ripe, healthy grapes, followed by a 10- to 18-hour cold maceration and natural clarification, slow fermentation at a controlled temperature of 18 °C, 6-month ageing on the fine lees (50% in the large casks and big wooden barrels), filtering and bottling in April.

VINEYARD

South- and east-sloping vineyard between 350 and 450 meters above sea level. Very windy site, well-ventilated and therefore predestined for a later harvest; loamy, sandy, chalky gravel.

TASTING NOTES

- brilliant straw-yellow
- full of tropical fruit aromas, especially pineapple and banana, just a hint of oak, with vanilla and butter rounding off this expressive nose
- full-bodied and balanced on the palate, long lingering finish with echoes of ripe fruit

RECOMMENDATION

This wine is perfect as an aperitif, or enjoyed with appetizers and fish.

AWARDS*

ROBERT PARKER – 2017: 92 p.

GAMBERO ROSSO – 2014: 2 Bicchieri

I VINI DI VERONELLI – 2015: 90 p.

BIBENDA – 2015: 4 Grappoli

LUCA MARONI – 2014: 90 p.

*till vintage 2015 Wadleith or rather Salt

