



Label designed by Marco Arman

Chardonnay

Chardonnay is a vine that has an early maturation and good guarantees of regularity of production, even if it fears spring frosts in particular. It loves the sunny ventilated areas with no standing water between the 300 and the 700 meters. In Cembra Valley Chardonnay reaches the characteristics of a great wine in freshness and elegance and the scent, pleasantly fruity, well harmonizes with the fullness of flavor.

VINES: Chardonnay in purity.

VINEYARDS: Saosènt, Piagge e Caséle (Cembra), Castagnér (Terlago)

CULTIVATION: Gujot between 400 e 600 mt.a.s.l.

SOIL: Porphyritic origin and Clayey.

YIELD: 90 q.li/ha (disciplinare DOC 150 q.li/ha)

FERMENTATION AND AGING: Steel at a controlled temperature, than in bottle.

COLOUR: Pale yellow

FRAGRANCE: Delicate, pleasantly fruity with hints of golden apple.

TASTE: Dry, fresh, slightly acidulos.

SERVING SUGGESTIONS: Ideal with appetizers, saltwater fish, cream of mushrooms.

SERVING TEMPERATURE: 10 °C

“Give the Stropa” means bind the grape shoot to its support with a flexible willow branch. This act contains an ancient knowledge handed down from generations far away. It involves manual contact and skill that in the repetition adapts individually to the branch, the support, the wire.

The movement is new every time and is expressed in original and unique gestures, as often happens to the farmer.

It's care, attention and respect, as the art of loving demands.

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with an suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.