



Silvester Bianco Chardonnay RISERVA

Silvester Bianco is a cuvée composed of 80% Chardonnay and the remaining 20% from other white grapes from the best terraces owned by Zanotelli. The grapes are picked and vinified separately and in different ways, fermented and aged in oak barrels for 12 months. Silvester White is the result of the assembly of four years.

VINES: Chardonnay 90%, other white vines 10%

VINEYARDS: Saosènt, Vac, Pantéc' e Caséle (Cembra)

CULTIVATION: Pergola Trentina and Gujot between 500 and 650 mt s.l.m.

YIELD: 70 q.li/ha

FERMENTATION AND AGING: In barriques for 12 months than in bottle.

COLOUR: Pale yellow

FRAGRANCE: delicate, pleasantly fruity with hints of golden apple and hints of spice and vanilla

TASTE: Dry, cool, warm and soft, with a balanced acidulous.

SERVING SUGGESTIONS: Saltwater fish, cream of mushroom and vegetables, shellfish.

SERVING TEMPERATURE: 12-14 °C

SILVESTER

Silvio and Ester were married in 1946.

Sixty years after Zanotelli creates the two barricades reserves Silvester Bianco and Silvester Rosso, to remind the strain to which can be traced back the branches of Zanotelli family.

A name to settle a union, a bond, the same that the family has today with his land.

Cembra Valley where they grows terraced vineyards supported by ancient stone walls. Silvester Bianco e Silvester Rosso wines are produced in limited quantities.

Every year Zanotelli selects seven hundred numbered bottles by type. For the Silvester line there is a dedicated package for two or three bottles.