

# JOSEF BRIGL

## Superior Line

### ALTO ADIGE CHARDONNAY *Seduction*

**Wine Classification:** DOP - Denominazione di Origine Protetta

**Grapes:** 100% Chardonnay on Espalier Vines

**Location:** Selected vineyards in Oltradige at an altitude of 400-450 m a.s.l. Medium-structure morainal soils with sand and gravel.

**Description:** Greenish-yellow in colour with a delicately fruity aroma, dry, fresh and racy on the palate reminiscent of pineapple, banana, apple, pear, citrus fruits, caramel, vanilla and butter.

**Winemaking:** Maturation for 6 months in new and used French oak Barriques (225 lt) - where malolactic fermentation also takes place.

**Goes well:** With rich fish dishes or also chicken and veal.

**Serve:** Lightly chilled 12-14 C

Alcohol: ca. 13,5% vol

Acidity: ca. 5,5 g/l

Sugar: ca. 1,5 g/l

