

Chardonnay Vormas

Wine



Name	Chardonnay Vormas
Denomination	Alto Adige DOC
Quality line	Classic
Grape/Variety	100% Chardonnay
Provenance	Alto Adige
Cultivation	Espalier
Grape harvest	By hand
Vinification	Fermentation and ageing in stainless steel.

Wine description and information

Chardonnay is one of the world's best-known white grape varieties and finds ideal conditions in South Tyrol to develop freshness, elegance and fruit. Our

Chardonnay VORMAS shows a bright straw-yellow colour with greenish reflections. On the nose, it is delicate and fruit-driven, with notes of apple, citrus and subtle hints of exotic fruit. On the palate, it is fresh, juicy and well-balanced, with lively acidity and a harmonious finish. An elegant, fruit-driven Chardonnay with a clear style and approachable character.

Pairings

Our **Chardonnay VORMAS** is a versatile food companion. It pairs particularly well with fish and seafood, light starters, as well as young and mildly aged cheeses.

Ideal serving temperature: 10 °C.