

## SALEIT

### CHARDONNAY DOC 2021

**VARIETAL:** Chardonnay

**AGE OF VINES:** 10 – 20 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2022 – 2027

**YIELD:** 60 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 13.5 %

**RESIDUAL SUGAR:** 3.0 g/l

**TA:** 6.0 g/l

Contains sulphites

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

#### VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

#### 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 May.

#### 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., 2019: 93+ p., 2020: 93 p.,

**JAMES SUCKLING** – 2019: 90 p., 2020: 91 p.,

**LUCA MARONI** – 2020: 94 p.

