



VILLA MARGON TRENTINO CHARDONNAY D.O.C.

A wine produced exclusively from Chardonnay, it is cultivated according to sustainable principles in the mountain vineyards that surround the sixteenth-century Villa Margon.



GRAPES

100% Chardonnay.

PRODUCTION AREA

Villa Margon, on the right bank of the River Adige to the south-west of Trento, an estate owned by the Lunelli family.

TYPE OF SOIL

Mainly sandy, with a high proportion of rocks.

TRAINING SYSTEM

One-armed Trentino Pergola, 4000 vines per hectare.

YIELD

60 hectolitres of wine per hectare.

FERMENTATION TEMPERATURE

Temperature-controlled stainless steel tanks with selected yeasts, and partly in oak barrels.

AGEING

Partly in stainless steel and partly in barrels of different sizes for 10-12 months, then in bottle for at least 8-10 months.

FIRST YEAR OF PRODUCTION

1987

TASTING NOTES

APPEARANCE

Deep yellow with golden highlights.

NOSE

Very complex, fragrant and persistent, with hints of apple, grapefruit, almond blossom and citrus fruits.

TASTE

Well-structured, elegant, delicate and well-balanced, it is a wine in which the fruity varietal notes are enhanced by maturation in wood. It is a wine that may be enjoyed right away, but which can also provide great pleasure after several years' ageing.