

# ATEYON Chardonnay 2016

IGT Weinberg Dolomiten / Vigneti delle Dolomiti

# LOACKER

WEINGUT



## Wine Description

Golden yellow. Intense, warm and rich to the nose: aromas of almonds, marzipan and vanilla. Full and intense, yet balanced thanks to a vibrant acidity.

Wine Type:	Still wine   white   dry
Alcohol:	14.5 %
Acid:	4.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	15 years
Optimum Drinking Year:	2018 - 2033

## Award

Bibenda:	4 Grappoli
Falstaff:	92
Robert Parker:	91

## Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Weinberg Dolomiten / Vigneti delle Dolomiti
Site:	St. Justina Schwarhof "Lack" (1981-1995-2003), St. Justina Schwarhof "Mandelbaum" (2003), St. Justina Schwarhof "Kirschbaum" (2003)

Site Type:	hillside
Varietal	Chardonnay 90 %   19 years 6500 plants/ha   5500 liter/ha Kerner 10 %
Geographical Orientation:	south
Sea Level:	440 - 490 m
Soil	moraine deposits   large   top soil sand   medium   top soil loam   medium   top soil Porphyry   large   sub soil

## Weather / Climate

Climate:	alpin, mediteranian
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## Harvest and Maturing

Harvest	handpicked   16 kg cask
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes

<b>Maturing</b>	50 %   large wooden barrel   2000 L   11 month(s)   Chardonnay
<b>Bottling</b>	50 %   tonneau   500 L   11 month(s)   Chardonnay glass cork   May 28, 2018   4070 bottles

## Product Codes

EAN: 8032130017063

## Curiosity

The name "Ateyon" is a pure fantasy name; very melodic and meanwhile a synonym for our Parade white wine.

## Food Pairing

Ideal for sumptuous starters, white meat, fish - even grilled! Sophisticated risotti are also perfect companions.

## Vintage 2016

An Exciting Year for Both Reds and Whites The capricious summer of 2016 posed a good many challenges to Alto Adige winegrowers: aside from a few hot summer days, there were numerous wet days with above-average rainfall. This required a great deal of attention and diligence in the vineyard. The growers had to exercise great care. What was necessary was a very precise observation of the vines as well as targeted measures, such as cluster division. All of that meant hard work and a particularly large amount of effort in the vineyards. (Südtirol Wein)