ATEYON Chardonnay 2020

IGT Weinberg Dolomiten / Vigneti delle Dolomiti



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.

Still wine | white | dry Wine Type:

Alcohol: 14 % Residual Sugar: 1 g/l Acid: 4.5 g/l

vegan, organic, bio-dynamic Certificates:

Allergens: sulfites 11 - 13 °C **Drinking Temperature:** Aging Potential: 15 years Optimum Drinking Year: 2022 - 2037

Vineyard

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

Justina Schwarhof "Mandelbaum" (2003), St. Justina

Schwarhof "Kirschbaum" (2003)

Site Type: hillside

Varietal: Chardonnay 90 % | 23 years

6500 plants/ha | 5500 liter/ha

Kerner 10 %

Geografical Orientation: south

Sea Level: 440 - 490 m

Soil: moraine deposits | large | top soil

> sand | medium | top soil loam | medium | top soil Porphyr | large | sub soil

Weather / Climate

Climate: alpin, mediteranian

Harvest and Maturing

Harvest: handpicked | 16 kg cask

Fermentation: spontaneous with pied de cuve

Malolactic Fermentation:

Maturing: 50 % | oak barrel | 2000 L | 11 month(s) | Chardonnay

50 % | small oak barrel | 500 L | 11 month(s) |

Chardonnay

Bottling: glass cork

Product Codes

Vintage 2020

Among the white wines, 2020 presents itself as an good vintage on average with very nice Chardonnay and Pinot Grigio. The winemakers are very satisfied with the Pinot Noir and Lagrein. The Merlot and especially the Cabernet had to be harvested somewhat earlier than planned because of the weather conditions – with good but not surprisingly good qualities. The 2020 Schiava (Vernatsch) comes through as somewhat leaner than in previous years. At lower elevation locations, the 2020 harvest volumes were around five percent lower than in the previous year, and at the higher elevations, around ten percent lower. (Südtirol Wein)

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.