



NICOLUSSI-LECK
WEINGUT · TENUTA

Chardonnay „Magdalena“

Vintage: 2021

Grapes: Chardonnay

Classification: Südtirol DOC

Planted: 2016/2018

Provenance

Our Chardonnay is grown at an altitude of 350-400 metres, on clay soil and near the porphyry rocks. The Ora wind blowing from Lake Garda creates the perfect conditions for a unique Chardonnay.

Vinification and refinement

After the gentle whole-grape pressing, natural sedimentation and racking, the wine is fermented at a controlled temperature, 50% of it in large French oak barrels without toasting, 25% in small French oak barrels (with malolactic fermentation) and the remaining 25% in stainless steel vats. Our Chardonnay is then matured in wooden barrels on coarse yeast for a period of 9 months. The wine that was fermented in the stainless steel vats is matured on fine yeast for 9 months. Our Chardonnay matured in the bottle for another 18 months.

Description

Our Chardonnay has intense aromas of ripe fruit such as apple and banana. Fine acidity and juiciness give this wine a unique character and make it the perfect food accompaniment.

ABV: 14,3%

Acidity: 6.6 g/L

Residual sugar: 0,9 g/L

Named after my daughter Magdalena .