



## Doss Chardonnay

The name Doss refers to the hill around the wine-growing village of Kurtinig, which is made up of washing material from the river Adige. Kurtinig was often under water and is therefore also called Little Venice, the hill formed by these floods is today the most important wine-growing area for Chardonnay & Pinot Grigio and in contrast to the rest of the South Tyrolean lowlands, due to the different soil structure not planted with fruit-growing but almost exclusively with viticulture.

The picture on the label shows one of the oldest vines in South Tyrol, which have traditionally been planted on important occasions. This vine is 270 years old



Alto Adige Doc



Selected vineyards in Bassa Atesina



Guyot



Sandy limestone gravel soils



Handpicked, gentle pressing, alcoholic fermentation in stainless steel, 6 months storage on fine lees.



This wine is pale yellow in color with green reflections and characterizes the variety with its diversity of aromas: mature fruits such as apple and pear and bananas mixed with exotic fruit notes of mango and a trace of honey. Slightly spicy, well structured and full in the mouth with a mineral finish on the palate.



Alcohol: 13,0 % Vol.

Acidity: 5,5 g/l

Residual sugar: 2,5 g/l