



DIAOL

CHARDONNAY

Trentino Doc

On the hill of Pressano where the first Chardonnay was planted in Italy, in the recent past there was a small, dark, uninhabited house that the local inhabitants called the house of Diaol (Devil). Today these hills have silty soil averagely rich in clay, alternating with dolomite sediments: Chardonnay is grown in this combination of soil to give rise to this wine. Expertise, craftsmanship and the necessary patience in both the vineyard and the cellar allow this wine to express itself fully and with personality.

TASTING NOTES: Diaol Chardonnay has a golden colour with decisive hues of green. The aromas of yellow plums and nectarines alternate with mineral and salty hints, creating an intense and intriguing olfactory profile. This wine creates a multitude of sensations in the mouth, and has a tense and determined flavour in which salinity and crunchiness stand out to complete a rich and persistent finish.

PRODUCTION AREA: hills of Pressano, municipality of Lavis, Trentino

VARIETY: Chardonnay

PLANTING METHOD: Guyot, Trentino pergola

VINEYARDS: The precious vineyards where the grapes are grown for Diaol are located in three areas of the Avisian hills at different altitudes ranging between 270 and 330 m above sea level. The hills have a moderate slope and are interspersed with large accumulation areas: the salient aspect of the landscape where the red siltstones of Werfen dominate. The stable morphology of these surfaces has allowed for greater evolution of the soils, while the lithology of the parent rock is the cause of their loamy, clayey structure. Other salient characteristics of these soils are their remarkable structure at great depths, good drainage and an excellent capacity to retain water; they are averagely rich in organic matter with a low presence of rock fragments, interspersed with richer areas and a heterogeneous carbonate content.

WINE-MAKING: The grapes are harvested in the first ten days of September and vinified separately, enhancing the different characteristics of the soil. The Chardonnay selections obtained then go through a long ageing process in the cellar with about 30% in French oak tonneaux. The cuvée is made in the summer, then left to age another 3 months in stainless steel tanks. The wine reaches its equilibrium and a natural clarification during this period, allowing it to be bottled without any filtration. The wine rests in the bottle for at least 6 months before marketing.

YIELD: 50 hl/ha

AGEING POTENTIAL: 8/10 years

ANALYSIS:

Alcohol: 14.5% vol

Acidity: 6.3

Sugars: 1 g/l

