



CHARDONNAY

ATHESIM FLUMEN

CLASSIFICATION | Trentino
Controlled origin denomination

NAME | CHARDONNAY

COMPOSITION | 100 % Chardonnay

PRODUCTION AREA |
Alluvial fans and hills of Aldeno

CULTIVATION METHOD |
Guyot and Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Cryomaceration
with fermentation and aging in stainless steel barrels

TASTING NOTES

Colour | Straw yellow with greenish tinges

Aroma | Fruit-infused,
with hints of apple and exotic fruit

Taste | Rich, fragrant, velvety and lingering

ALCOHOL CONTENT | 12.5% vol.

AVAILABLE FORMAT | 75 cl.

SERVING TEMPERATURE | 11°-13°C

MATCHINGS | Excellent as an aperitif
and paired with fish, white meat and risottos