




# ST. MICHAEL EPPAN

## Sanct Valentin Chardonnay

[www.stmichael.it](http://www.stmichael.it)



VARIETALS	100% Chardonnay
VINTAGE	2022
REGION	South Tyrol, Alto Adige, Italy
TECHNICAL DATA	Alcohol 14% Total acidity 5.55 g/l
APPEARANCE	Straw yellow with light green reflections.
NOSE	Fruity aroma of ripe fruit and vanilla and toasted notes.
PALATE	Powerful, mineral, buttery and full-bodied.
AGEING	Fermentation and aging on the lees in barrique-tonneaux. Assembly after almost a year and further maturation for at least eight months in concrete barrels.
PAIRING	It pairs very well with strong recipes such as mix fried fish, porcini mushroom ravioli, and Graukäse risotto. But it is also perfect with baked chicken or Milanese cutlet.
READINESS FOR DRINKING	Excellent wine to drink now, with an aging potential of 10 years and over.
RATINGS	  92pts <a href="http://JAMESUCKLING.COM">JAMESUCKLING.COM</a> 4.3 
ORDER CODE	IT316