



CHARDONNAY

Voyage 2022

The name *Voyage* is a tribute to the time spent in Burgundy. Of course, my Chardonnay *Voyage* does not taste like a Chablis - it is grown in Alto Adige, which gives the wine its unique character. All the adventures I experienced on my journey are captured in this wine. *Voyage* - there couldn't be a better name!

VARIETY	ALCOHOL	ACIDITY	RESIDUAL SUGAR
Chardonnay	13,5% vol.	5 g/l	0,5 g/l

VINIFICATION

After whole cluster pressing, spontaneous fermentation takes place in wooden barrels. The wine is aged for 12 months in tonnaux and for a further 6 months in stainless steel tanks on its lees.

MAX WIDMANN | INFO@WIDMANN.WINE

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mann
wine

+39 348 8835533 | @WIDMANN.WINE