



MICHELINI

— WINES —

A FAMILY WINEMAKING TRADITION
FOR OVER 150 YEARS

Michelini Pinot Chardonnay Cuvee NV

Aromas of Honeydew Melon, green apple and nectarine are supported by freshly baked bread. Very fine acidity and stone fruit phenolics open up the palate to a juicy and clean finish.

Wine Profile

Region: Alpine Valleys

Colour: Pale straw with green highlights

Aroma: Tropical fruit with hints of strawberry backed up by funky yeast characters.

Palate: Bright citrus and white peach open the palate, developing preserved lemon and finishing with fresh pithy acidity.

Production notes: Pinot Noir and Chardonnay harvested early to retain freshness and high acidity. Lightly pressed as whole bunches for delicacy. Produced in the traditional champagne method; bottle fermented and aged on yeast lees for ten years.

