

Mark

## Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) – ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@finach.it



## **PREPOSITURA**

bright golden yellow colour; fruity and honeyed aroma; full, pleasantly sweet taste

Vigneti delle Dolomiti IGT

moraine deposit in marly-calcareous mineralogy, sub-alkaline, deep, loam texture  Training system  guyot  Vine density  6.000 plants/hectare  Year of vineyard installation  1987  Vield per plant  by hand, last decade of November  Vinification  traditional white wine vinification process in stainless steel tanks  Aging  12 months in steel, 6 months in the bottle  Production  1.500 bottles  Serving Temperature  14°C  Combinations  the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Grapes	Gewürztraminer, Sauvignon, Riesling, Chardonnai and Müller Thurgau	
Training system  Vine density  6.000 plants/hectare  Year of vineyard installation  1987  Yield per plant  Harvesting  by hand, last decade of November  Vinification  traditional white wine vinification process in stainless steel tanks  Aging  12 months in steel, 6 months in the bottle  Production  1.500 bottles  Serving Temperature  14°C  Combinations  training system  guyot  6.000 plants/hectare  1987  FREPOSITURA  PREPOSITURA  Training system  1987  FREPOSITURA  Training system  1987  Training system  1987  Training system  1988  Training system  1987  Training sys	Vineyard	Maso Togn	
Vine density  6.000 plants/hectare  1987  Yield per plant  O,6 kg/vine  by hand, last decade of November  Vinification  traditional white wine vinification process in stainless steel tanks  Aging  12 months in steel, 6 months in the bottle  Production  1.500 bottles  14°C  Combinations  the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Soil		
Year of vineyard installation  Yield per plant  0,6 kg/vine  by hand, last decade of November  Vinification  traditional white wine vinification process in stainless steel tanks  Aging  12 months in steel, 6 months in the bottle  Production  1.500 bottles  Serving Temperature  14°C  Combinations  the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Training system	guyot	
Yield per plant  Harvesting  by hand, last decade of November  Vinification  traditional white wine vinification process in stainless steel tanks  Aging  12 months in steel, 6 months in the bottle  Production  1.500 bottles  Serving Temperature  14°C  Combinations  the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Vine density	6.000 plants/hectare	
Harvesting by hand, last decade of November  Vinification traditional white wine vinification process in stainless steel tanks  Aging 12 months in steel, 6 months in the bottle  Production 1.500 bottles  Serving Temperature 14°C  Combinations the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Year of vineyard installation	1987	
Vinification traditional white wine vinification process in stainless steel tanks  Aging 12 months in steel, 6 months in the bottle  Production 1.500 bottles  Serving Temperature 14°C  Combinations the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Yield per plant	0,6 kg/vine	TO THE REPORT OF THE PARTY OF T
Aging  12 months in steel, 6 months in the bottle  Production  1.500 bottles  Serving Temperature  14°C  Combinations  the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Harvesting	by hand, last decade of November	
Production  1.500 bottles  14°C  Combinations  the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Vinification		18
Serving Temperature 14°C  Combinations the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Aging	12 months in steel, 6 months in the bottle	1874 FONDATORE EDMIND MACH
Combinations the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine	Production	1.500 bottles	
by mustard or honey; excellent as a meditation wine	<b>Serving Temperature</b>	14°C	
TASTING NOTES:	Combinations		
TASTING NOTES:			
	TASTING NOTES:		