



# PREPOSITURA

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

|                                      |  |
|--------------------------------------|--|
| <b>Mark</b>                          | Vigneti delle Dolomiti IGT   |
| <b>Grapes</b>                        | Gewürztraminer, Sauvignon, Riesling, Chardonnai and Müller Thurgau   |
| <b>Vineyard</b>                      | Maso Togn  |
| <b>Soil</b>                          | moraine deposit in marly-calcareous mineralogy, sub-alkaline, deep, loam texture                           |
| <b>Training system</b>               | guyot  |
| <b>Vine density</b>                  | 6.000 plants/hectare   |
| <b>Year of vineyard installation</b> | 1987   |
| <b>Yield per plant</b>               | 0,6 kg/vine  |
| <b>Harvesting</b>                    | by hand, last decade of November   |
| <b>Vinification</b>                  | traditional white wine vinification process in stainless steel tanks                                       |
| <b>Aging</b>                         | 12 months in steel, 6 months in the bottle   |
| <b>Production</b>                    | 1.500 bottles  |
| <b>Serving Temperature</b>           | 14°C   |
| <b>Combinations</b>                  | the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine |



**TASTING NOTES:**

---

---

---

---

---

---