

MACH RISERVA DEL FONDATORE

*straw yellow colour with golden highlights;
well-rounded, complex aroma; harmonious blend of yeast and fruitness;
the fine perlage makes it silky and lingering to the palate*

Mark	Trento DOC
Grapes	Chardonnay and Pinot Noir
Vineyard	Maso Togn and Telve
Soil	Maso Togn: morainic deposit with marly-calcareous mineralogy, silty texture, good organic matter content Telve: derived from typical schistose metamorphic of Lagorai rocks; pebbly, sandy, well drained, quite deep
Training system	guyot and simple Trentino pergola
Vine density	5.000 plants/hectare
Year of vineyard installation	1987 - 2000
Yield per plant	1,4 kg/vine
Harvesting	by hand, end of September
Vinification	traditional white wine vinification process; fermentation conducted partly in steel and partly in oak barrels; second fermentation occurs in the spring after harvesting; maturing and yeast refermentation for more than 4 years and subsequent degorgement
Production	10.000 bottles
Serving Temperature	8°C
Combinations	the nose-palate harmony will accompany the entire meal and, of course, it is the perfect aperitif



TASTING NOTES:
