



PREPOSITURA

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

Mark	Vigneti delle Dolomiti IGT
Grapes	Gewürztraminer, Sauvignon, Riesling, Chardonnai and Müller Thurgau
Vineyard	Maso Togn
Soil	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
Yield per plant	0,6 kg/vine
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	1.000 bottles
Serving Temperature	14°C
Combinations	the ideal partner for biscuits and cheeses accompanied by mustard or honey; excellent as a meditation wine



TASTING NOTES:
