

Mark

Grapes

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MONASTERO CHARDONNAY

straw yellow color with brilliant golden highlights; warm, well-rounded aroma; typical fruity scent reminiscent of apple; round and full to the palate, very long-lasting and complex

Trentino DOC

Chardonnay

Vineyard	Weizacker	
Soil	calcareous matrix, loamy texture, deep, balanced content of nutrients	
Training system	simple Trentino pergola	
Vine density	4.400 plants/hectare	
Year of vineyard installation	1980	
Yield per plant	1,3 kg/vine	
Harvesting	by hand, last decade of September	Q Q
Vinification	traditional white wine vinification; fermentation conducted in small oak barrels	X CHARDONNAY
Aging	10 months in oak barrels and stainless steel, 6 months in the bottle	MONASTER
Production	3.000 bottles	STATUTO AGRAPAO 1874 FONDATORE SAN MORIEE ALIZOTES PRIMINO MARCH
Serving Temperature	12°C	
Combinations	sructured wine, particularly suitable to match appetizers made with fish or meat and pasta dishes in general; also ideal with smoked ham and cheeses	
TASTING NOTES:		