



MACH ROSE'

pale pink color with a slight tendency to copper; very delicate and fruity aroma with strawberry and red berries overtones; spicy palate, very fresh and inviting, with an important mineral ending; fine and persistent

Mark	Trento DOC
Grapes	Pinot Noir
Vineyard	Vigalzano
Soil	originated from outcrops of metamorphic rock-slates, dissolved, sandy structure, neutral
Training system	simple Trentino pergola
Vine density	4.400 plants/hectare
Year of vineyard installation	2011
Yield per plant	1,5 kg/vine
Harvesting	by hand, third decade of September
Vinification	traditional white wine vinification process; fermentation performed entirely in stainless steel containers; second fermentation occurs in the spring after harvesting; maturing and yeast refermentation for 24-36 months and subsequent degorgement
Production	3.000 bottles
Serving Temperature	8°C
Combinations	perfect match with all meals with dishes of shellfish, fish soups, white meat and stewed seconds; excellent as an aperitif



TASTING NOTES:
