

Mark

## Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) – ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@finach.it



## **MACH ROSE'**

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

Trento DOC

Grapes	Pinot Noir	Afficial Control
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	
Harvest	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	MACH ROSÉ
Production	3.000 bottles	TRENTODOC
Serving Temperature	8°C	distance and the second
Combinations	perfect match with all meals with dishes of shellfish, fish soups, white meat and stewed seconds; excellent as an aperitif	
TASTING NOTES:		