

PS  
WINE

premium wine selection

Vini di Qualità



## Trento DOC Mach Riserva del Fondatore

*Istituto Agrario San Michele all'Adige*

<b>CLASSIFICATION</b>	D.O.C.
<b>TYPE</b>	Sparkling
<b>REGION</b>	Trentino
<b>PROVINCE</b>	Trento
<b>GRAPE VARIETY</b>	Chardonnay, Pinot Nero
<b>TYPE OF FARMING</b>	Vertical-trellised and guyot training. simple Trentino pergola cultivation breeding
<b>HARVEST</b>	Manual, around the end of September.

### VINIFICATION

Traditional white wine vinification process. Fermentation partly in steel containers and partly in oak barriques. Second fermentation occurs in the spring after harvesting

### MATURATION

Maturation and yeast refermentation for more than 4 years and subsequent disgorgement.

### TASTING NOTES

Straw-yellow colour with golden highlights; well-rounded, complex aroma; harmonious blend of yeast and fruitiness. The fine perlage makes it silky, lingering to the palate.

The nose-palate harmony will accompany an entire meal and, of course, it is the perfect aperitif.

### SIZES AND SPECIAL PACKAGING

75 cl bottles.