

Vini di Qualità



Trento DOC Mach Riserva del Fondatore

Istituto Agrario San Michele all'Adige

CLASSIFICATION	D.O.C.
ТҮРЕ	Sparkling
REGION	Trentino
PROVINCE	Trento
GRAPE VARIETY	Chardonnay, Pinot Nero
TYPE OF FARMING	Vertical-trellised and guyot training. simple Trentino pergola cultivation breeding
HARVEST	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.