

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.