

Chardonnay

Maso Thaler



CLASSIFICATION D.O.C.

TYPE White

REGION South-Tyrol/Alto Adige

PROVINCE Bolzano

GRAPE VARIETY Chardonnay

TYPE OF FARMING Conventional

HARVEST End of September-mid October

VINIFICATION

80% of the grapes are fermented and aged in steel casks, the remaining 20% in acacia barrels.

MATURATION

The two wines are combined prior to bottling. This is followed by a few month's maturation in bottle.

TASTING NOTES

Straw yellow colour, it offers delicate tones of vanilla, almonds and honey. The flavour is sweetly fruity, zesty and fresh, with excellent crisp acidity enhanced by an attractive mineral vein. It is excellent with appetizers, pasta dishes, cheese, fish, shellfish and white meats.

SIZES AND SPECIAL PACKAGING

75 cl bottles.