

PWS
Premium Wine
Selection

Trento DOC Mach Riserva del Fondatore

-Istituto Agrario San Michele
all'Adige-

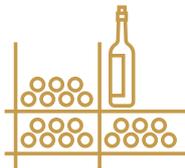


Italy
Trentino
Trento



VINIFICATION

Traditional white vinification.
Fermentation partly in stainless
steel and partly in oak barriques.
In the spring following the
harvest, the secondary
fermentation (prise de mousse) .



AGEING

Maturation and ageing on the
lees for more than 4 years,
followed by disgorgement.



Straw yellow colour with
golden highlights.



TASTING NOTES



On the nose, a broad and complex
bouquet where yeasty and fruity
notes merge in harmony.



CLASSIFICATION

D.O.C.

WINE TYPE

Sparkling wine

ALC./VOL.

13%



GRAPE VARIETIES

Chardonnay, Pinot Nero

FARMING SYSTEM

Espalier with double Guyot pruning

HARVEST

Manual, towards the end of
September



The finesse of the perlage lends
silkeness and remarkable
persistence to the palate.