

Chardonnay

-Maso Thaler-

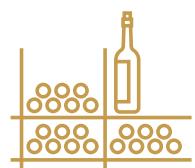


Italy
Alto Adige
Bolzano



VINIFICATION

About 80% is vinified in stainless steel at controlled temperature, 20% in acacia barriques.



AGEING

The wine is aged for about 7 months, followed by blending.



TASTING NOTES



Straw-yellow colour.



On the nose it is delicate, with notes of vanilla, almonds, honey and white fruit.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

13%



GRAPE VARIETIES

100% Chardonnay

AGRICULTURAL SYSTEM

Conventional

HARVEST

Late September - mid October



The palate is gently fruity, savoury and fresh, with excellent, vibrant acidity supported by a pleasant mineral vein. Long finish.