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## Chardonnay Maso Reiner Alto Adige D.O.C.

GRAPES:	Chardonnay
PRODUCTION ZONE:	Medium-high hillsides along the Adige Valley and the Oltreadige
EXPOSURE AND ALTITUDE:	South/south-east; between 350 and 600 m above sea level
TYPE OF SOIL:	Various; predominantly of calcareous origin, with highish contents of rock and clay
TRAINING SYSTEM:	Partly pergola, partly Guyot-pruned espalier
PLANT DENSITY:	3000-3500 vines per hectare for the pergola, 5000-6000 for the espalier
HARVEST PERIOD:	From mid-September to the beginning of October
ALCOHOL LEVEL:	12.5 % vol.
SERVING TEMPERATURE:	10°-12°C
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2 years

### TECHNICAL PROFILE

Red wine vinification with maceration on the skins for 8-10 days at a temperature of 23°-26°C; maturation in large casks.

### ORGANOLEPTIC PROFILE

A deep ruby red color, tending towards garnet. Characteristic and intense bouquet, with marked herbaceous notes. Full-bodied, elegant and well-structured on the palate.

### SERVING SUGGESTIONS

It is ideal for accompanying game, roast or grilled red meats and strongly flavored cheeses.

Chardonnay Maso Reiner

