



Maso Toresella Chardonnay

Trentino DOC Riserva 2016

IL MASO

- General description:** Chardonnay is one of the most well-known white grape varieties in the world. It is widely cultivated in Trentino, covering in fact almost the whole of the winegrowing area, having found an environment ideally suited to its requirements. It produces however different results according to the different areas in which it is cultivated. Introduced towards the end of the nineteenth century by the Istituto Enologico di San Michele all'Adige, it occupies today around one third of the entire area in Trentino under vine.
- Production area:** Maso Toresella in the Valle dei Laghi valley, wedged between the mountains at the foot of the Dolomites, not far from Lake Garda. The vineyard is situated close to Lake Toblino in the comune of Calavino at 250 m above sea level. This area was formed after the valley was blocked off by the alluvial cone formed by the River Sarca, a deposit of material that the river itself brought down the valley over the course of time. The climate is sub-Mediterranean and is characterised by a constant breeze (called Ora del Garda), making it an ideal environment for producing wines of considerable finesse and elegance. In this environment around the lake, sub-Mediterranean type vegetation can be found, in which downy oak, hop-hornbeam and flowering ash alternate with dense woods of evergreen oak, a type of oak typical of the Mediterranean environment.
- Grape variety:** Exclusively Chardonnay, produced in vineyards trained in rows with a planting density of more than 5.000 plants per hectare.
- Production techniques:** The grapes were harvested by hand in mid-September. After these were destalked and crushed, the must remained in contact with the skins for 10 hours at a temperature of 10° C to encourage extraction of the primary aromas. Fermentation took place entirely in light toasted barriques, one-third in new oak and two-third in second and third passage, where the wine was left to develop for 8 months before returning to stainless steel tanks for a couple of months. After the bottling in November 2017, the wine was left to develop in the bottle.
- Analysis:** Alcohol: 13.50 % vol.
Total acidity: 6.00 g/l
Total dry extract: 25.00 g/l
Residual sugars: dry



- Wine description:** The colour is a pale gold yellow; slight hints of vanilla on the nose open up to reveal notes of peach and exotic fruit. Dry palate supported by a crisp acidity typical of Trentino. Smooth and velvety with a long taste.
- Food pairings:** Chicory risotto, swordfish with capers and cherry tomatoes, red snapper baked in foil.
- Serving temperature:** 12 – 14°C
- Allergens:** Sulphites

Number of 0.75 l bottles produced from the 2016 vintage: 6.756