

# Maso Toresella Cuvée

MASO  
TORESELLA

## WINE

Bianco Cuvée

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

IGT Vigneti delle Dolomiti

## GRAPE

Sauvignon Blanc, Chardonnay, Gewürztraminer and Riesling hand-picked with yields of 60 hl/ha.

## VINEYARD

In the Valle dei Laghi valley, between the mountains at the feet of the Dolomites, close to Lake Garda. The vineyard is located near Lake Toblino in Calavino, which stands at 245 m above sea level. This area was formed after the Sarca River gradually built up a barrier to the valley. The river slowly transported sediment and deposits down the valley. The climate is sub-Mediterranean and is characterized by a constantly blowing wind (known as the Ora del Garda), making the area ideal for wines of great finesse and elegance. This area is abundant in sub-Mediterranean species of plants and vegetation including sessile oak, black hornbeam, and manna ash, which

alternate with dense woods of holm oak, a type of oak indigenous to the Mediterranean climate.

## VINIFICATION

Removal of the stems and crushing of the grapes were followed by cold maceration (10 °C) with the must in contact with the skins for 6 hours in order to facilitate aromatic extraction. After this, the must was separated from the solid parts and fermented in steel tanks at controlled temperatures not above 18°C. The different wines underwent separate vinification before getting blended. The wine was refined on its lees until bottling, then the refining process continued in the bottle for another eight months before the wine was brought to market.

## REFINEMENT

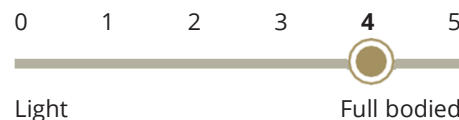
Stainless steel

## DESCRIPTION

Straw yellow colour with hints of pale green. Complex and elegant bouquet with fruity notes of fresh citrus (such as cedar) and white flesh fruits (such as Golden Delicious apple, Williams pear and peach), well-combined with tropical notes of pineapple and delicate spicy scents of sage and field balm. On the palate, the wine is well structured, with exceptional mineral qualities and a harmonious and fresh finish.



### WINE STYLE



### ANALYSIS

Alcohol: 13,50 % vol.  
Total acidity: 5.9 g/l  
Residual sugar: < 1,5 g/l



### SERVING SUGGESTION

Temperature: 12-14 °C  
Pairings: seafood, first courses with vegetable sauces; white meat with tomato and olive sauces.



### SIZES AVAILABLE

75 cl



### ALLERGENS

Sulphites



### NOTES

Gluten Free  
Vegan