

Mark

Grapes

Vineyard

Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) – ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@fmach.it



CHARDONNAY

straw yellow colour with brilliant golden highlights; warm, well rounded aroma, typical fruity scent reminiscent of apple; round and full on the palate, very long-lasting and complex

Trentino DOC

Molini and Weizacker

Chardonnay

Soil	calcareous matrix, loamy texture, deep, balanced content of nutrients	
Training system	vertical-trellised with guyot training	
Vine density	5.600 plants/hectare	
Year of vineyard installation	1991 - 2004	A A
Yield per plant	1,5 kg/vine	
Harvest	by hand, mid-September	fondazione edm MAC
Vinification	traditional white wine vinification process; fermentation conducted partly in small oak barrels, partly in steel tanks; left at lenght over lees	
Aging	6 months in steel, 2 months in the bottle	TRENTINO CHARDONN
Production	11.000 bottles	ISTITUTO AGRARIO 1874 FONO. SAN MICHELE ALL'ADRICE EDMUNDO
Serving Temperature	8°C	
Combinations	ideal with cheese appetizers, pasta dishes and "in-sauce" or grilled fish	
TASTING NOTES:		