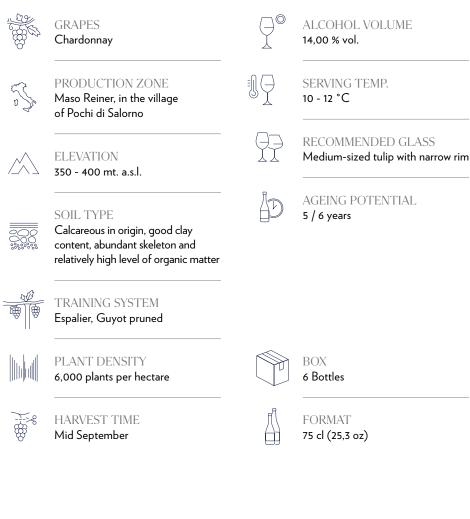


CHARDONNAY VIGNA MASO REINER

ALTO ADIGE - SÜDTIROL DOC





TECHNICAL NOTES

Grapes are soft pressed and vinified "in bianco" (not left in contact with skins). The wine is fermented and aged in French oak barriques for around 11 months on the lees. The wine is bottled in September and continues ageing for a further 5 months before being released for sale.

TASTING NOTES

Golden yellow in colour. Intensely fruity on the nose with scents of banana and pineapple, as well as honey and vanilla. Full, fresh and long-lasting on the palate, well-balanced with a lingering hint of spice.

FOOD PAIRINGS

Excellent accompaniment to pasta or rice dishes served with whitemeat sauces, grilled fish, shellfish and full-flavoured cheeses.