

MOSER

TRACCE

RISERVA 2011

Trentodoc Riserva Extra Brut, from our best Chardonnay grapes.



appellation:

Trento DOC Bianco Riserva.

grape variety:

Selection of Chardonnay grapes, farmed and harvested by hand, sourced in pergola and guyot vineyards.

vineyard location:

Maso Warth, an amphitheatre of vineyards at 350 metres altitude that overlooks the town of Trento and the terraces of the Cembra Valley, lying between 500 and 650 metres in altitude.

average vineyard age:

15 – 35 years.

soil:

Mostly limestone in the Maso Warth vineyards. Clay, limestone and porphyritic soil in the Cembra Valley.

winemaking:

Whole-bunch pressed and selection of the juice from the first pressing. Fermentation and ageing takes place in temperature-controlled stainless steel tanks until bottling for the secondary fermentation.

ageing:

Bottle-ageing on the lees for a period of 132 months.

tasting note:

Fine perlage, golden yellow color with bright highlights. On the nose nuances of candied fruit with hints of evolutionary notes.

Dry, savory and creamy on the palate.

average production:

2,700 bottles/year.