

## Vigna Tratta Chardonnay Trentino DOC

Pressano has been one of the first areas in Trentino – South Tyrol where **Chardonnay** was planted, in the early 20th century, and at Maso Grener, at TRATTA locality, it has founded in the dolomitic soil and in the microclimate the ideal habitat.

The grapes, manually gathered, are softly pressed entire, with a minimum contact with oxygen. After that the fermentation happens partially in small oak barriques and partially in steel tanks, where the temperature is monitored thanks to water. After the first pouring the wine is let in contact with the yeasts until the bottling, that takes place in the summer.

Once it is ripe, the Maso Grener **Vigna Tratta Chardonnay** has a complex taste, with hints of golden apple, pineapple and citrus fruits, that in a second time leave the place to mature fruits aromas, giving the wine a fine and intriguing character. Maso Grener Vigna Tratta Chardonnay is a fullbodied wine, with a pleasant and persistent fruity aftertaste.

### VINEYARD

Chardonnay (Italian clones SMA – rootstock So4)  
Age of the vines: 38-45

### PRODUCTION AREA

Maso Grener vineyards, placed 300-350 metres a.s.l., with west/south-west exposure.

### SOIL

Dolomitic soil (“white lands”).

### FOOD PAIRING

Chardonnay Vigna Tratta is a wine that allows to “dare” with pairings; it can be paired with fish dishes, vegetable or mushroom soups, and with first courses. You can appreciate it also with white meats and with Trentino soft, not-aged cheeses.

