



Trentodoc

Maso Alesiera Nature Riserva

Name: Maso Alesiera
Appellation: Trentodoc
Grape variety: Chardonnay

Winemaking: In stainless steel at controlled

temperature

Refinement: Second fermentation 36 months in bottle

on selected yeasts

Colour: Bright straw yellow and fine perlage

Perfumes: Fine and elegant with balanced persistence,

hints of hawthorn and almond

Taste: Dry, notes of fruit balanced with a pleasant

minerality

Suitable with: Shellfish catalan, truffle risotto, fish with

backed potatoes

ABV: 12,5%

Serving temperature: 8° - 10°

LeVide is the youngest of the wineries of the Degli Azzoni Wines group and it is located in Trentino, the homeland of Trentodoc. The winery develops on the left bank of the Adige, where Chardonnay finds the ideal climate and soil for perfect ripening. The peculiarities of the soil, climate and exposure are ideal for cultivating a highly refined raw material that expresses itself in each bottle produced.

LeVide S.r.l

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