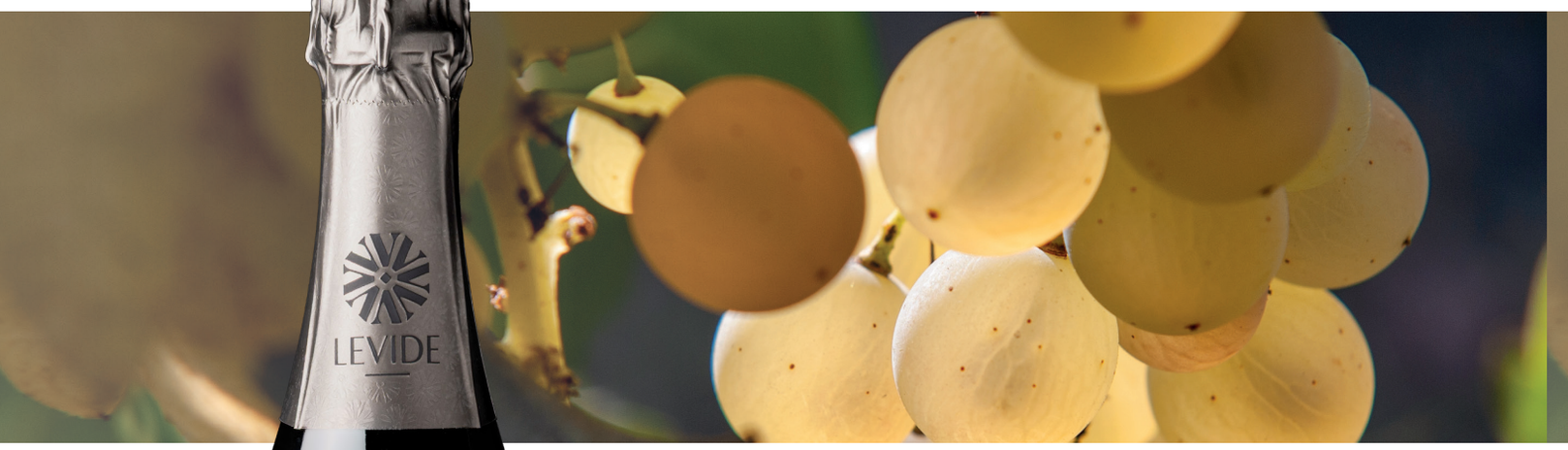
LEVIDE





Trentodoc

Maso Alesiera

Nature Riserva Millesimato

Name: Maso Alesiera Nature Riserva Millesimato
Appellation: Trentodoc
Grape variety: Chardonnay
Winemaking: In stainless steel at controlled temperature
Refinement: Second fermentation 60 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 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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Company of the group
Degli Azzoni Wines S.r.l.
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