



LEVIDE



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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Company of the group
Degli Azzoni Wines S.r.l.

