

Maso Toresella Cuvée

MASO
TORESELLA

WINE
Bianco Cuvée

COUNTRY
Italy

REGION
Trentino

APPELLATION
IGT Vigneti delle Dolomiti

GRAPE
Sauvignon Blanc, Chardonnay,
Gewürztraminer and Riesling hand-
picked with yields of 60 hl/ha.

VINEYARD
In the Valle dei Laghi valley, between
the mountains at the feet of the
Dolomites, close to Lake Garda. The
vineyard is located near Lake Toblino
in Calavino, which stands at 245 m
above sea level. This area was formed
after the Sarca River gradually built up
a barrier to the valley. The river slowly
transported sediment and deposits
down the valley. The climate is sub-
Mediterranean and is characterized by
a constantly blowing wind (known as
the Ora del Garda), making the area
ideal for wines of great finesse and
elegance. This area is abundant in sub-
Mediterranean species of plants and
vegetation including sessile oak, black
hornbeam, and manna ash, which

alternate with dense woods of holm
oak, a type of oak indigenous to the
Mediterranean climate.

VINIFICATION
Removal of the stems and crushing of
the grapes were followed by cold
maceration (10 °C) with the must in
contact with the skins for 6 hours in
order to facilitate aromatic extraction.
After this, the must was separated
from the solid parts and fermented in
steel tanks at controlled temperatures
not above 18°C. The different wines
underwent separate vinification before
getting blended. The wine was refined
on its lees until bottling, then the
refining process continued in the bottle
for another eight months before the
wine was brought to market.

REFINEMENT
Stainless steel

DESCRIPTION
Straw yellow colour with hints of pale
green. Complex and elegant bouquet
with fruity notes of fresh citrus (such
as cedar) and white flesh fruits (such
as Golden Delicious apple, Williams
pear and peach), well-combined with
tropical notes of pineapple and
delicate spicy scents of sage and field
balm. On the palate, the wine is well
structured, with exceptional mineral
qualities and a harmonious and fresh
finish.



WINE STYLE



ANALYSIS

Alcohol: 13,50 % vol.
Total acidity: 6.0 g/l
Residual sugar: < 1,5 g/l



SERVING SUGGESTION

Temperature: 12-14 °C
Pairings: seafood, first
courses with vegetable
sauces; white meat with
tomato and olive sauces.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Gluten Free
Vegan