

WINE

Millesimato Brut

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC

GRAPE

100% Chardonnay, harvested by hand.

VINEYARD

Vineyards highly suited to the production of sparkling wines in Trentino (hills around Trento, Valley of the Lakes and the Brentonico plateau). The vineyards are cultivated at an altitude ranging from 450 to 700 m a.s.l., cultivated with the classic Trentino pergola or Guyot method.

VINIFICATION

The grapes are hand harvested in boxes and vinified using the technique for white wine with temperature control in stainless steel and old barriques; the following spring, after a period of stabilisation, the second fermentation is carried out in the bottle with a period of over 30 months spent on the lees. At disgorging, only a minimum dosage of "liqueur d'expédition" is added.

REFINEMENT

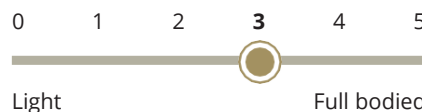
At least 30 months sur Lies

DESCRIPTION

Fine, persistent perlage. Pale straw colour with pale green nuances. Intense nose, with hints of white flesh fruits, such as peach and apple, along with crisp citrus notes. A subtle hint of pan brioche and developing mineral notes are perceptible in the background. On the palate it presents as sapid, persistent and extremely well balanced.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 6,5 g/l
Residual sugar: 6,0 g/l



SERVING SUGGESTION

Temperature: 6-8 °C
Pairings: It pairs well with tender and delicate textures such as shellfish, noble fish, poultry and veal fillet.



SIZES AVAILABLE

150 cl, 75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free