

WINE
Blanc de Noirs

COUNTRY
Italy

REGION
Trentino

APELLATION
TRENTODOC

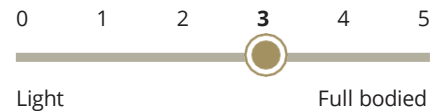
GRAPE
Exclusively Pinot Noir hand-picked.

VINEYARD
Steep slopes composed of gravelly fluvio-glacial deposits in the Cembra Valley and alluvial conoids on the hills around Trento.

VINIFICATION
The grapes are harvested by hand in boxes and vinified using the method for white wine with temperature control in stainless steel. In the spring following the harvest, second fermentation is carried out in the bottle with ageing on the lees for 36 months. At disgorgement only a minimum dosage of "liqueur d'expédition" is added.

REFINEMENT
36 months sur Lies

DESCRIPTION
Fine, continuous perlage. Straw yellow in colour with golden reflections. Complex, intense nose. Fruity peach notes merge with nutty hints such as hazelnut. Mouth-filling, very balanced and persistent palate. Extremely pleasant almondy finish.



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

SERVING SUGGESTION
Temperature: 6-8 °C
Pairings: Risotto with smoked trout, shellfish, white fish baked with vegetables, veal and lamb.

SIZES AVAILABLE
75 cl

ALLERGENS
Sulphites

NOTES
Vegan
Gluten Free