

WINE

Gran Cuvée Brut

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC

GRAPE

100% Chardonnay

VINEYARD

Vineyards in Trentino in the areas most suited to the production of sparkling wines.

Plots at an altitude of between 450 and 700 m above sea level in the Trento Hills, Cembra Valley and on the Brentonico Plateau.

VINIFICATION

The blend is composed of the best selections of the 2018, 2019 and 2020 vintages, in terms of their expressiveness. Each vintage is vinified and kept for about a year in wood after which the maturing process continues for a year in stainless steel, and then for another year in concrete vats. This precise sequence of different materials in which the wine is matured guarantees perfect development of the wine's organoleptic profile. During tirage, the base wine is bottled along with the yeasts which, after the second fermentation stage, will remain in contact with the wine for a maturation period of over 30 months.

REFINEMENT

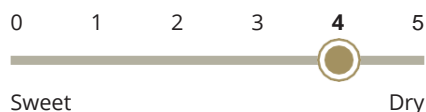
30 months sur Lies

DESCRIPTION

Persistent, creamy foam. Bright yellow in colour with greenish highlights. On the nose presents intense citrus notes, along with hints of marzipan. The palate is extremely pleasant, harmonious and very persistent.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 6,6 g/l
Residual sugar: 2,5 g/l



SERVING SUGGESTION

Temperature: 8-10 °C
Pairings: All starters and main course fish and white meat dishes.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free