

## WINE

Pas Dosé

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

TRENTODOC

## GRAPE

60% Chardonnay and 40% Pinot  
Noir hand-picked

## VINEYARD

The grapes selected for the production of this wine are cultivated in different regions: from the slopes of the cone-shaped alluvial fans in the Dolomite mountains, where the chalky soil is rich in texture, to the Valle dei Laghi valley, with its well-drained marlstone, and the Valle di Cembra valley, whose steep slopes are formed from gravelly glacial-fluvial deposits. The vineyards are located at altitudes between 450 and 600 metres above sea level, where the significant temperature variations between day and night make it possible to obtain grapes with a superior acid content.

It is the combination of all these factors – typical of mountain vineyards – that gives this wine its perfect balance and extraordinary longevity.

## VINIFICATION

The perfectly ripened grapes were harvested in crates and after being gently crushed, underwent fermentation in stainless steel. The second fermentation took place in April, after the base wine had been left to mature for a while. Disgorgement took place 44 months after tirage without any liqueur d'expedition being added.

## REFINEMENT

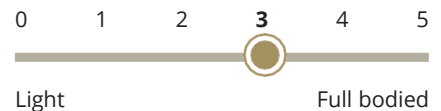
44 months sur Lies

## DESCRIPTION

Fine and persistent perlage. Straw yellow in colour with shiny reflections. Fresh nose reminiscent of white-fleshed fruits such as apple and white peach, combined with hints of citrus such as bergamot. Mouth-filling, with excellent body, balance and intensity, it ends on a rich, pleasantly almondy, finish.



## WINE STYLE



## ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 6,80 g/l  
Residual sugar: < 1 g/l



## SERVING SUGGESTION

Temperature: 8-10 °C  
Pairings: all dishes based on smoked fish, oysters and raw shellfish, roasted fish.



## SIZES AVAILABLE

75 cl



## ALLERGENS

Sulphites



## NOTES

Vegan  
Gluten Free