

## WINE

Rosé Riserva

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

TRENTODOC

## GRAPE

Blend of the best Pinot Noirs and Chardonnays

## VINEYARD

A blend of the best Pinot Noirs and Chardonnays cultivated between altitudes of 450 and 600 metres. The vineyards are sited on basalt soils of volcanic origin in the Brentonico Plateau area and on fluvial-glacial soils in the Cembra Valley.

## VINIFICATION

The Chardonnay grapes, harvested by hand in boxes, are gently pressed; the different fractions of the must are separated, and these are fermented in stainless steel. Pinot Noir is produced using the "submerged cap" system, with the must being separated from contact with the skins at the first signs of fermentation, which continues in stainless steel at controlled temperature. This enables us to obtain a soft pink colour, which is a feature of our Trentodoc rosé. In the following spring the wine undergoes second fermentation, with at least 36 months spent maturing on the lees before disgorging.

## REFINEMENT

36 months sur Lies

## DESCRIPTION

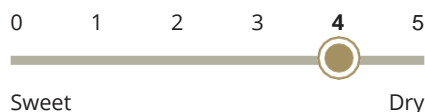
Soft pink colour with slight copper reflections, creamy white foam, fine and continuous perlage.

Complex nose with distinct notes of ripe cherry and red apple and delicate nutty hints of hazelnut.

The palate is full, enveloping, well balanced and remarkably long.



## WINE STYLE



## ANALYSIS

Alcohol: 12,40 % vol.  
Total acidity: 6,50 g/l  
Residual sugar: 5 g/l



## SERVING SUGGESTION

Temperature: 8-10 °C  
Pairings: aperitif and table wine, with soups and main courses of lamb and white meats.



## SIZES AVAILABLE

75 cl



## ALLERGENS

Sulphites



## NOTES

Vegan  
Gluten Free