

# TRENTODOC DOSAGGIOZERO MILLESIMATO

*This brilliant and vivacious TRENTODOC rich in floral scents, recalls the fragrance and freshness of the grapes. Pale straw yellow in colour, full bodied and velvety, it enhances desserts due to the natural sweetness on the palate.*

## VINIFICATION

Chardonnay and Pinot Nero clusters are hand-picked into shallow boxes, then the two types of grapes are gently crushed separately. After fermentation the wine is drawn off the gross lees and the Chardonnay and Pinot Nero are blended to 70%-30%. The wine is then stored in steel tanks and bottled the following spring, and cultured yeasts added.

After at least 24 months on the lees, the bottles are manually riddled, and the wine is disgorged and bottled.

No added liqueur d'expedition.

## GRAPE VARIETIES

Chardonnay and Pinot Nero grafted on Kober 5BB.Vineyard layout: 3,2 m x 0,8 m. Vine trellising: Trentino pergola system.

## DENSITY

3.000 vines per 2,5 acres.

## VITICULTURE

Short pruning; organic fertilizer in alternate years; in-row cover cropping; drip irrigation as needed. Organic cultivation with ICEA certification.



## PRODUCTION

No more than 10.000 kg/ every 2,5 acres

## TECHNICAL DETAILS

colour:	pale straw yellow
bouquet:	fruity, intense, slight aromas of yeast and minerals
alcohol content:	12,50 % Vol.
total acidity:	7,80 g/l
sugar:	zero
dry extract:	22 g/l
perlage:	pin-point, long-lingering bubbles

## FLAVOR

Dry with acidity and sapidity with soft finish.

## BOTTLE SIZE

0,75 and 1,50 l

## SUGGESTIONS FOR SERVING

Starters based on raw fish (oysters).

First courses and fish based and shell fish risotto.

## THE BEST SERVING TEMPERATURE IS:

10°-12°C.