

TRENTODOC BRUT MILLESIMATO

From the vinification of the grapes Chardonnay and Pinot Nero you obtain this classic method wine with intense body and perfumes, slight aroma of yeast, strong and versatile character, suitable for all occasions.

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.

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:	light straw
bouquet:	floral, with appealing hints of fruit
alcohol content:	12,50 % Vol.
total acidity:	7,50 g/l
sugar:	9,00 g/l
dry extract:	22 g/l
perlage:	pin-point, long-lingering bubbles

FLAVOR

Delicate and well balanced, fresh and elegant.

BOTTLE SIZE

0,75 and 1,50 l

SUGGESTIONS FOR SERVING

Light fish or vegetable starters, first courses and risotto; any fish dishes.

For everyday or any special moment.

THE BEST SERVING TEMPERATURE IS:

10°-12°C.