

TRENTODOC DEMI-SEC MILLESIMATO

This brilliant and lively TRENTODOC, rich in floral hints, remembers on the fragrance and freshness of its original grapes. Pale straw yellow colour, full bodied and velvety, enhances the moment of the dessert thanks to its natural sweet vein 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.

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:	39 g/l
dry extract:	22 g/l
perlage:	pin-point, long-lingering bubbles

FLAVOR

The sweet hint offers great softness supported by great sapidity.

BOTTLE SIZE

0,75 and 1,50 l

SUGGESTIONS FOR SERVING

Petits fours, pastries, tea biscuits.

THE BEST SERVING TEMPERATURE IS:

10°-12°C.