

TRENTODOC EXTRA BRUT ROSÉ MILLESIMATO



It is a high class product with pale pink colour; with aromas of berries, currants, raspberries and strawberries and delicate hints of sweet almond, full bodied and velvety. Ideal for an aperitif with friends or also in the occasion of pleasant meetings.

VINIFICATION

Manual harvest is carried out in shallow boxes, the grapes are crushed and the juice remains on the skin in cold maceration for about 18-24 hours to favour the extraction of colour and the most noble aromatic precursors of Pinot Noir. Then there is a soft pressing, the fermentation and a long period of the base wine on the yeasts. It is stored in steel tanks and then bottled the following spring with selected added yeasts.

After a period of aging of at least 24 months the manual remuage is performed followed by the disgorgement and the subsequent packaging.

GRAPE VARIETIES

Pinot Noir grafted on Kober 5BB. Vineyard layout: 2,2 m x 0,8 m. Vine trellising: guyot.

DENSITY

5.000 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 8.000 kg every 2,5 acres

TECHNICAL DETAILS

colour:	pale pink
bouquet:	intense, fruity, with a hint of yeastiness
alcohol content:	12,80 % Vol.
total acidity:	6,00 g/l
sugar:	4,00 g/l
dry extract:	23 g/l
perlage:	pin-point, log-lingering bubbles

FLAVOR

Frank, robust, enhanced by salt and acid balance that enhances its personality. Remembers fully the grapes of its origin.

BOTTLE SIZE 0,75 - 1,50 - 3,00 l

SUGGESTIONS FOR SERVING

Ideal as an aperitif wine. Perfect with fish.

THE BEST SERVING TEMPERATURE IS 10°-12°C.

Wine Spectator 91 2009

WINEENTHUSIAST 91 point 2011 **93** point 2013

Available formats



TRENTODOC
EXTRA BRUT
ROSÉ
0,75L

100% PINOT NOIR

Months on the lees:
36 months



TRENTODOC
EXTRA BRUT
ROSÉ RISERVA
MAGNUM 1,5L

100% PINOT NOIR

Months on the lees:
36 months



TRENTODOC
EXTRA BRUT
ROSÉ
JEROBOAM 3L

100% PINOT NOIR

Months on the lees:
36 months