



TRENTODOC

DOSAGGIOZERO MAGNUM

RISERVA MILLESIMATO

Pas dosé, a classic method with intense body and flavours, mineral, strong and determined character. Elegant, balanced and harmonious.

VINIFICATION

The harvest is handpicked into shallow boxes, followed immediately by a soft pressing of whole grapes Chardonnay and Pinot Noir, which are processed separately. Pinot Noir after fermentation is aged in steel tanks, while the Chardonnay is fermented and aged in oak barrels for 8 months. There is a separation from the yeast and the preparation of the cuvée of Pinot Noir and Chardonnay respectively at 70% and 30%. The following spring, the wine is bottled with the addition of selected yeasts (tirage). After staying on the lees for at least 36 months, you run the manual riddling and disgorging so without the addition of the liqueur d'expedition.

CUVÉE

Pinot Nero, Chardonnay

TECHNICAL DETAILS

colour: pale straw yellow

bouquet: strong, intense, slight aromas of yeast, almond and hazelnut

alcohol content: 12,50 % Vol.

total acidity: 8,00 g/l

sugar: zero

dry extract: 24 g/l

perlage: pin-point, long-lingering bubbles

FLAVOR

Dry with acidity and sapidity with soft finish.

SUGGESTIONS FOR SERVING

Great with all dishes, it goes well with dishes based on fish or shell fish.

Good also with cured meats and cheese with strong flavour.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l. - 1,50 l.

AWARDS

ANNO GUIDA MILLESIMATO	GAMBERO ROSSO	BIBENDA	VITAE AIS	VINI BUONI D'ITALIA	MERANO WINE FESTIVAL	WINE ENTHUSIAST	SPARKLE	WINE SPECTATOR	I VINI DI VERONELLI	FALSTAFF	GUIDA PROSITI
2014 2009	🍷🍷	🍷🍷🍷🍷	ttt	★★★★	🏆	90P.	●●●●				
2015 2010	🍷🍷	🍷🍷🍷				94P.			92		
2016 2011	🍷🍷🍷	🍷🍷🍷🍷	ttt	★★★	🏆	91 P.	●●●●		P.		
2017 2012	🍷🍷🍷	🍷🍷🍷🍷	tttt	★★★★			●●●●●		92		
2018 2013	🍷🍷		tttt						P.	92 P.	
2019 2014					🏆	94P.		91 P.	94		
2020 2015	🍷🍷		tt	★★★	🏆	96 P.			P.		
2021 2016	🍷🍷	🍷🍷🍷🍷	ttt	★★★★★	🏆	95 P.			★★★	91 P.	1 st
2022 2017				★★★★★	🏆						
2022 2018				👑	🏆						

