

TRENTODOC
ROSÉ
 EXTRA BRUT 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.

VINIFICATION

Manual harvest is carried out in shallow boxes, the grapes are crushed and the juice remains on the skin impress 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 24-30 months the remuage is performed followed by the disgorgement with the addition of liqueur d'expedition and the subsequent packaging.

CUVÉE

100% Pinot Noir

TECHNICAL DETAILS

colour: pale pink
 bouquet: intense, fruity, with a hint of yeastiness
 alcohol content: 12,60 % Vol.
 total acidity: 7,50 g/l
 sugar: 4,50 g/l
 dry extract: 22 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.

SUGGESTIONS FOR SERVING

Ideal as an aperitif wine. Perfect with fish.

BEST SERVING TEMPERATURE

10°-12°c.

BOTTLE SIZE

0,75 l. - 1,50 l. - 3,00 l.

AWARDS

ANNO GUIDA MILLESIMATO	GAMBERO ROSSO	BIBENDA	VITAE AIS	VINI BUONI D'ITALIA	MERANO WINE FESTIVAL	WINE ENTHUSIAST	SPARKLE	CSWWC	I VINI DI VERONELLI	FALSTAFF	GUIDA PROSITI
2017 2012						89 P.			90		
2018 2013									P.		
2019 2014						92P.			93		
2020 2015						95 P.			P.		
2021 2016						95 P. CELLAR SELECTION				92 P.	
2022 2017											
2023 2018											

CAMBIO ETICHETTA

