

MAGNUM TRENTODOC DOSAGGIOZERO 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 72 months, you run the manual riddling and disgorging so without the addition of the liqueur d'expédition.

GRAPE VARIETIES

Chardonnay and Pinot Noir grafted on Kober 5BB, a planting m. 2.20 x 0.80, guyot.

DENSITY

5.000 vines per hectare

VITICULTURE

Pruning - organic fertilization biennial / triennial - working the soil in alternate rows - drip irrigation as needed. Organic cultivation certified by ICEA.



PRODUCTION

Does not exceed 9,000 kg / ha

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.

BOTTLE SIZE 1,5 l

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.

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