

# MAGNUM 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 54/60 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 1,50 l

## SUGGESTIONS FOR SERVING

Ideal as an aperitif wine. Perfect with fish.

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



GOLD MEDAL 2018