



TRENTO DOC

MAGNUM BLANC DE BLANCS

EXTRA BRUT MILLESIMATO

From the vinification of Chardonnay grapes, we obtain this classic method wine with intense body and perfumes, slight aroma of yeast, strong and versatile character, suitable for all occasions.

VINIFICATION

Chardonnay clusters are hand-picked into shallow boxes, then are gently crushed. After fermentation the wine is drawn off the gross lees and the wine is then stored in steel tanks and bottled the following spring, with the addition of selected yeasts. After a period of 36/48 months on the lees, the bottles are riddled, and the wine is disgorged and packed.

CUVÉE

Chardonnay

TECHNICAL DETAILS

colour: light straw

bouquet: floral, with appealing hints of fruit

alcohol content: 12,50 % Vol.

sugar: brut

perlage: pin-point, long-lingering bubbles

FLAVOR

Delicate and well balanced, fresh and elegant.

SUGGESTIONS FOR SERVING

Light fish or vegetable starters, first courses and risotto; any fish dishes. For everyday or any special moment.

BEST SERVING TEMPERATURE

10°-12°C

