



TRENTO DOC

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. 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'expédition.

CUVÉE

Pinot Noir, Chardonnay

TECHNICAL DETAILS

colour: pale straw yellow

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

alcohol content: 12,50 % Vol.

sugar: pas dosé

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.

