



TRENTO DOC

MAGNUM 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. 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 some 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.

CUVÉE

Pinot Noir

TECHNICAL DETAILS

colour: pale pink

bouquet: intense, fruity, with a hint of yeastiness

alcohol content: 12,50 % Vol.

sugar: extra brut

perlage: pin-point, long-lasting 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

