

TRENTODOC

# BLANC DE BLANCS

BRUT

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 from 18 to 24 months on the lees, the bottles are riddled, and the wine is disgorged and packed.

**CUVÉE**  
100% Chardonnay

**TECHNICAL DETAILS**  
colour: light straw  
bouquet: floral, with appealing hints of fruit  
alcohol content: 12,50 % Vol.  
total acidity: 7,50 g/l  
sugar: 6,00 g/l  
dry extract: 22 g/l  
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.

**BOTTLE SIZE**  
0,75 l. - 1,50 l. - 3,00 l. - 6,00 l.

PRIZES

GUIDE'S YEAR MILLESIMO	GAMBERO ROSSO	BIBENDA	VITAE AIS	VINI BUONI D'ITALIA	MERANO WINE FESTIVAL	WINE ENTHUSIAST	SPARKLE	CSWC	I VINI DI VERONELLI	FALSTAFF	GUIDA PROS T
2013 2009											
2014 2010									86 P.		
2015 N.V.						88 P.					
2016 N.V.											
2017 N.V.									89 P.		
2018 N.V.											
2019 N.V.						92					
2020 N.V.						P.					
2021 N.V.						93			★★	90 P.	
2022 N.V.						P.					

CAMBIO ETICHETTA



ORGANISMO DI CONTROLLO  
AUTORIZZATO DAL MIPAAF  
IT BIO DOG  
AGRICOLTURA UE/ non UE  
OPERATORE CONTROLLATO  
N. A632

