



TRENTODOC

BLANC DE BLANCS MAGNUM

BRUT NATURE

From the vinification of Chardonnay grapes, we obtain this classic method wine fresh, strong character and versatile.

VINIFICATION

Chardonnay clusters are hand-picked and immediately 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 months on the lees, the bottles are riddled, and the wine is disgorged without the addition of sugar and packed.

CUVÉE

Chardonnay

TECHNICAL DETAILS

colour: light straw

bouquet: crunchy fruit and white flowers, light hint of yeast

alcohol: 12,50 % Vol.

sugars: brut nature

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.

BEST SERVING TEMPERATURE

10°-12°c

