

TRENTODOC

RISERVA “35” MAGNUM

BRUT MILLESIMATO

An oenological masterpiece made from selected grapes, richer than the Pinot Noir variety, which found the ideal soil for planting at Maso Martis.

VINIFICATION
The grapes are harvested by hand, immediately followed by gentle pressing of the whole Chardonnay and Pinot Noir grapes, which are processed separately. The Pinot Noir is vinified exclusively in stainless steel, while the Chardonnay must ferments and ages in barriques for approximately eight months before tirage. The cuvée of Pinot Noir and Chardonnay is then carefully prepared and bottled with the addition of selected yeasts. After 72 months of maturation on the lees, the wine is riddled and then disgorged with the addition of liqueur d'expedition.

CUVÈE
Pinot Noir, Chardonnay

TECHNICAL DETAILS
colour: straw yellow
bouquet: intense, with a vanilla note
alcohol content: 12,50 % Vol.
sugar: brut
perlage: pin-point, log-lingering bubbles

FLAVOR
On the palate, it combines extraordinary smoothness and a distinct flavor. Very full-bodied and intense, with excellent persistence.

SUGGESTIONS FOR SERVING
Excellent throughout the meal. Ideal with raw seafood and fish-based dishes.

BEST SERVING TEMPERATURE
10°-12°c .

BOTTLE SIZE
0,75 l. - 1,50 l.

IT BIO 006
AGRICOLTURA UE/*non* UE

MASOMARTIS
TRENTO 1990