

WINE

Pas Dosé

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC

GRAPE

Chardonnay and Pinot Noir hand-picked

VINEYARD

The grapes selected for the production of this wine are cultivated in different regions: from the slopes of the cone-shaped alluvial fans in the Dolomite mountains, where the chalky soil is rich in texture, to the Valle dei Laghi valley, with its well-drained marlstone, and the Valle di Cembra valley, whose steep slopes are formed from gravelly glacial-fluvial deposits. The vineyards are located at altitudes between 450 and 600 metres above sea level, where the significant temperature variations between day and night make it possible to obtain grapes with a superior acid content.

It is the combination of all these factors – typical of mountain vineyards – that gives this wine its perfect balance and extraordinary longevity.

VINIFICATION

The perfectly ripe, healthy grapes were harvested in small boxes and gently pressed. The resulting must was fermented in stainless steel. The base wine was finished and stabilised before undergoing second fermentation in April. It was disgorged 60 months later, without any dosage being added.

REFINEMENT

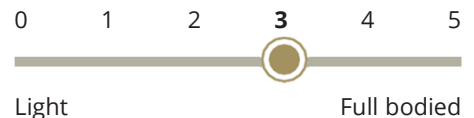
60 months sur Lies

DESCRIPTION

Fine, continuous perlage. Shiny straw yellow in colour with distinct greenish tinges. An intense, bright fragrance with hints of peaches and citrus fruits, which opens out to slight notes of fresh croissants. The taste is elegant, with plenty of character and persistence. Excellent balance and brightness prolong the intense, rich flavour.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 6,50 g/l
Residual sugar: < 1 g/l



SERVING SUGGESTION

Temperature: 8-10 °C
Pairings: all dishes based on smoked fish, oysters and raw shellfish, roasted fish.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free