

A blend of the best Pinot Neros and Chardonnays cultivated between 450 and 600 m a.s.l., on volcanic soils rich in basalt on the Brentonico Plateau and on soils of fluvio-glacial origin in the Cembra Valley.

COUNTRY

Italy

REGION

Trentino

GRAPE

A blend of the best Pinot Neros and Chardonnays

VINEYARD

Brentonico Plateau and Cembra Valley.

VINIFICATION

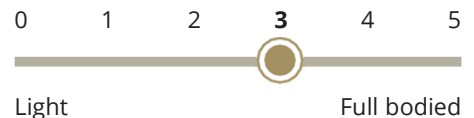
Chardonnay, hand harvested in small crates, is pressed gently to separate the various fractions of the must, which are fermented in stainless steel. Pinot Nero is produced using the "submerged cap" system with separation from the skins at the first signs of fermentation, which proceeds in stainless steel at controlled temperature. This allows us to achieve a delicate pink colour, which is a characteristic of our Trentodoc rosé. In the following spring, second fermentation is carried out with the wine spending at least 36 months on the lees before disgorging.

DESCRIPTION

Pale pink in colour with copper hues, creamy white foam, fine, persistent perlage. Complex nose with marked notes of ripe cherry and red apple and delicate hints of hazelnut. Rich, well-balanced palate, with highly persistent aftertaste.



WINE STYLE



ANALYSIS

Alcohol: 12,40 % vol
Total acidity: 6,5 g/l
Residual sugar: 5,0 g/l



SERVING SUGGESTION

Temperature: 8 - 10 °C
Pairings: suitable as an aperitif, perfect with soups and main courses based on lamb and white meats.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free