

WINE
Brut

COUNTRY
Italy

REGION
Trentino

APPELLATION
TRENTODOC

GRAPE
100% Chardonnay, harvested by hand.

VINEYARD
Vineyards suitable to the production of sparkling wines in Trentino (Valle dei Laghi and the hills around Trento). Areas with a high production of Chardonnay grapes for the classic method, cultivated with the classic Trentino pergola or Guyot method.

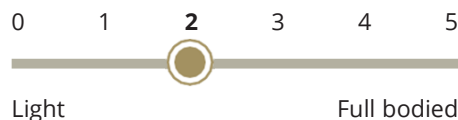
VINIFICATION
The grapes are vinified in temperature-controlled stainless steel; the wine undergoes second fermentation in the bottle the following spring, followed by traditional ageing on the lees for at least 15 months, as established by the regulations.

REFINEMENT
Sur Lies

DESCRIPTION
Bright white foam and very fine perlage. Pale straw colour with greenish tinges. Fruity nose with delicious hints of crusty bread. Full, pleasantly crisp, balanced palate; highly persistent



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 6 g/l
Residual sugar: 6,5 g/l



SERVING SUGGESTION

Temperature: 8-10°C
Pairings: best with dishes based on rice, pasta, white meats, fresh and medium-aged cheeses.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free