

WINE

Rosé Riserva

COUNTRY

Italy

REGION

Trentino

APPELLATION

TRENTODOC

GRAPE

Blend of the best Pinot Noirs and Chardonnays

VINEYARD

A blend of the best Pinot Noirs and Chardonnays cultivated between altitudes of 450 and 600 meters. The vineyards are sited on basalt soils of volcanic origin in the Brentonico Plateau area and on fluvial-glacial soils in the Cembra Valley.

VINIFICATION

The Chardonnay grapes, harvested by hand in boxes, are gently pressed; the different fractions of the must are separated, and these are fermented in stainless steel. Pinot Noir is produced using the "submerged cap" system, with the must being separated from contact with the skins at the first signs of fermentation, which continues in stainless steel at controlled temperature. This enables us to obtain a soft pink colour, which is a feature of our Trentodoc rosé. In the following spring the wine undergoes second fermentation, with at least 36 months spent maturing on the lees before disgorging.

REFINEMENT

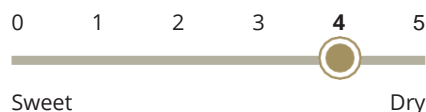
36 months sur Lies

DESCRIPTION

Delicate pink colour with darker pink hints and a fine and persistent perlage. The nose has delicate hints of damson and red apple culminating in pleasingly sweet almondy notes. The wine proves itself to be very smooth and persistent to the palate.



WINE STYLE



ANALYSIS

Alcohol: 12,40 % vol.
Total acidity: 6,30 g/l
Residual sugar: 5 g/l



SERVING SUGGESTION

Temperature: 8-10 °C
Pairings: aperitif and table wine, with soups and main courses of lamb and white meats.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free

