

Sarnis

Trento doc Brut - Classic Method

Classification:

Trento DOC

Blend of grapes:

Chardonnay 100%

Cultivation Area:

This vine is grown on the hills to the east of the municipality of Avio, in the Masi d'Avio area.

Grape harvest:

The selected grapes are harvested strictly by hand in the first ten days of September.

Vinification:

The grapes are gently crushed and pressed and the clean young must is fermented in steel containers. In spring, after pouring, the wine is converted in sparkling wine adding sugar and yeast and it is bottled. A second fermentation begins in the bottle, followed by resting on the lees for 24 months.

Sensory profile:

This wine boasts a pale yellow color and extra white froth along with fine perlage, which represent the result of a great tradition in sparkling wines from Trentino. The aroma is fragrant and fruity with pleasant hints of yeast. It is dry, fresh and harmonious to the palate.

Pairings:

Excellent as an aperitif, this wine's flavor is enhanced when accompanied by light fish dishes or light dishes of all sorts.

Serving temperature:

6°C

Bottle and content:

750 ml Borgognotta tradition bottle

Packaging:

Six-bottle pack with vertically stored bottles.

