

TRENTO DOC CLASSIC METHOD BRUT RISERVA 2013

Classification:

Trento Doc Rosè “riserva” 2013

Grape blend:

Pinot Nero and Chardonnay

Production area:

Vallagarina and Valle dei Laghi hills.

Grape harvest:

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

Wine-making:

The grapes are gently crushed and pressed then the clean flower must is sent to the fermentation stage in steel containers. In the spring, the wine, after racking, is converted in sparkling wine, adding sugar and yeast, then it is bottled. So a second fermentation begins in the bottle, which is followed by rest over the yeasts for 24 months.

Sensory profile:

Rosé color with copper hues, extra white and dense froth along with fine perlage. The aromas remind of red fruit with currant and cherry in evidence. The taste is rich, well balanced with a very persistent aftertaste.

Aging:

On the lees for 60 months.

The extraction took place in May 2014, while the degorgement during the spring of 2019.

Pairings:

Excellent as an aperitif, it is enhanced with light dishes based on fish or white meat.

Serving temperature:

6° C.

Bottle and content:

750 ml traditional burgundy bottle.

Packaging:

Box with six bottles vertically stored.

Confezionamento:

scatola da sei bottiglie con posizionamento verticale

