

Trentino Doc Bianco

Classification

Trentino DOC

Blend of grapes

CHARDONNAY 100%

Cultivation area:

This vine is grown on the hill to the west of the area of Mama d'Avio, a beautiful alluvial cone zone that is windy in the morning with winds blowing from the north and mitigated in the afternoon by the "Ora del Garda" wind blowing from the south.

Grape harvest

These selected chardonnay grapes are harvested by hand in the second ten days of September.

Vinification

The grapes, still whole, are moved directly into the presses and gently processed. The must is placed in tanks where it is slowly cooled. Only after three days the must is decanted and fermented at controlled temperature. The fermentation is very long and lasts at least 18 days and a portion of the product is fermented in oak barriques or tonneaux. The wine is aged on its own lees until the following spring when the oenologist makes use of it to prepare the best blends. The wine is then bottled after the summer.

Sensory profile:

This wine has a bright straw-yellow color with light green hues and its scent is unique thanks to its citrus fruit notes and delicate hints of tropical fruit. To the palate, it distinguishes itself for its intense structure, with good mineral and harmonious flavors.

Pairings:

This wine goes well with sea food and shellfish in particular, but it accompanies very well Mediterranean pastas and white meat as well.

Serving temperature:

8/10°C

Bottle and content:

750 ml Borgognotta tradition bottle

Packaging

Six-bottle pack with horizontally stored bottles.

