

Made from a prestigious blend of Pinot Noir vinified as rosé and Chardonnay, this Trentodoc is delicate, always intriguing and the bearer of a charm that never goes out of fashion.

TASTING NOTES

APPEARANCE

Elegant copper colour tending towards antique pink. The perlage is persistent and harmonious.

BOUQUET

Distinct, of remarkable finesse, with a fresh fragrance of hawthorn flowers and hints of currants and wild strawberries.

FLAVOUR

Essential and elegant, with a delicate background of sweet almond and a touch of aromatic perfume. The remarkable persistence makes it special.

DENOMINATION

Trentodoc

DOSAGE

Brut

VARIETIES

Pinot Noir and Chardonnay from mountain vineyards in the most suitable areas of Trentino, harvested strictly by hand.

AGEING

A minimum of 20 months on the lees.

FERMENTATION

Steel

ALCOHOL CONTENT

12,5% vol

AVAILABLE FORMATS

0,375L ; 0,75L

SERVING TEMPERATURE

8°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

FIRST VINTAGE PRODUCED

1969

INGREDIENTS & COMPONENTS

DISPOSAL

100 ml: E= 316 KJ/76 Kcal

