

A Demi-Sec Trentodoc made from mountain Chardonnay grapes, designed to enhance the end of a meal and accompany desserts.

TASTING NOTES

APPEARANCE

Intense straw yellow enhanced by a fine and persistent perlage.

BOUQUET

Fresh bouquet with a broad fruity note of ripe golden apple and wild flowers, accompanied by a subtle fragrance of yeast.

FLAVOUR

Clean and harmonious with a pleasant background of ripe fruit and hints of bread crust, complemented by a marked roundness due to the increased dosage of sugar.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% vol

DOSAGE

Demi-sec

AVAILABLE FORMATS

0,75L

VARIETIES

Chardonnay harvested strictly by hand.

SERVING TEMPERATURE

6/8°C

AGEING

A minimum of 20 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

FERMENTATION

Steel

FIRST VINTAGE PRODUCED

1992

INGREDIENTS & COMPONENTS

DISPOSAL

100 ml: E= 370 KJ/89 Kcal

