

Rose of emotions: from the obsession for excellence cultivated for over 120 years, the Trentodoc became the icon of Italian rosé sparkling wine.

VINTAGE 2009

The winter was particularly cold and characterised by abundant rainfall. However, the delay in the start of the vegetative cycle was immediately recovered thanks to a very hot spring that brought the data regarding the development of the vines back to normal, even by the time of flowering and fruit set. Notable thermal excursions during the summer, with temperatures even higher than the seasonal average, led to a harvest of grapes that were perfectly healthy and rich in aromatic components.

TASTING NOTES

APPEARANCE

The bright appearance, with salmon-pink hues and copper highlights, is enhanced by a persistent and refined perlage.

BOUQUET

On the nose, it is alluring and noble, thanks to the great complexity of its aromas. Ripe wild berries, wild strawberries, and red currants are recognizable, intertwined with notes of dog rose and citrus. Upon opening, elegant hints of caramel nougat, rhubarb, and bran emerge.

FLAVOUR

The taste is fresh and rich in structure, enhanced by notes of flowers, red fruits, and sweet almond. Balanced and with an endless finish, it closes with depth and power.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12,5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0,75L - wooden box with 2 bottles

VARIETIES

Careful selection of Pinot Noir grapes with a small percentage of Chardonnay depending on the vintage, harvested by hand.

SERVING TEMPERATURE

8/10°C

RECOMMENDED GLASS

Grand Cru Tulip glass.

AGEING

Over 130 months on the lees.

FIRST VINTAGE PRODUCED

2006

FERMENTATION

Steel

