



- VITICOLTORI DAL 1877 -



Trento Doc - Riserva 36 Mesi

Denomination of Origin: Trento Doc

Grape Variety: Chardonnay

Production Area: Trentino

Soil: Of dolomitic origin, with a limestone base

Vinification: The bunches are rigorously selected, picked by hand in the early morning and gently pressed

Ageing: Aging in bottle on its own lees for 36 months

Colour: Brilliant straw yellow with golden reflections

Bouquet: Fresh and intense, with ample fruity notes of ripe golden apple and almond, white flowers and typical hints of toasted bread and a slight fragrance of yeast

Flavor: Harmonious and balanced, full and round, with hints of bread crust and ripe fruit, persistent and fine perlage

Alcohol Level: 12,5 % vol

Serving Temperature: 6-7 °C

Food Pairings: Perfect for sophisticated and complex dishes, it goes perfectly with moments of great conviviality

Description

Trento Doc is produced in the enchanting sunny Trentino valleys at the Maso Bianco, the historical seat of the family. It is obtained from an exclusively hand harvest of selected Chardonnay grapes, cold fermentation in steel and subsequent refermentation in the bottle on its own yeasts for 36 months to enhance the elegance of this classic method. After the second fermentation, a process by which the classic perlage that characterizes a classic method is developed, remuage is carried out together with the refinement on its own yeasts, which serves to channel the yeasts into the neck of the bottle. From these skilful procedures an elegant, complex, harmonious and balanced wine derives. It has a bright straw yellow color with golden reflections. Fresh and intense on the nose, with ample fruity notes of ripe golden apple and almond, white flowers and typical hints of toasted bread and a slight fragrance of yeast. Full and round in the mouth, with hints of bread crust and ripe fruit, all accompanied by a persistent finish and a fine perlage. Perfect for sophisticated and complex dishes, it goes perfectly with moments of great conviviality. Best served at a temperature of 6-7 °C.

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