

Antares

Brut Trento Doc Millesimato 2017

Antares, the brightest star in the constellation of Scorpius.



Denomination: Trento Doc

Grape Variety: Chardonnay

Vintage: 2017

Soils: detrital, gravitational and alluvional deposits

Vineyard system: guyot, 4500 vines/ha

Harvest: from end of August (low sites at 300m) to end of September (high sites at 600m and above)

Harvest method: manual

Yield: 75 hl/ha

Fermentation: in stainless steel for the first fermentation, in bottle for the second fermentation

Maturation & Aging: 36 months in bottle

RS: 5 gr/l

Alcohol: 12,5%

Size: 0,75l

Color: a light straw yellow color with greenish hues, a very fine and persistent perlage.

Aroma: it is pleasantly fruity with notes of lemon, lemon zest, green apple surrounded by hints of bread crust, hazelnuts and flint.

Taste: it is smooth and fresh, with balanced acidity and residual sugar, quite complex palate ending with a pleasant refreshing medium finish.

Temperature & Service: to be served in 'Trentodoc' tulip glass at a temperature of 6-8°C.

Food pairing: it is an excellent aperitif, but can be paired well with starters and appetizers.

Aging: more than 3 years in a cool place to better appreciate the time evolution of this Trento Doc sparkling wine.

Antares

Brut Nature Trento Doc Millesimato 2017

Antares, the brightest star in the constellation of Scorpius.



Denomination: Trento Doc

Grape Variety: Chardonnay

Vintage: 2017

Soils: detrital, gravitational and alluvional deposits

Vineyard system: guyot, 4500 vines/ha

Harvest: from end of August (low sites at 300m) to early September (high sites at 600m and above)

Harvest method: manual

Yield: 75 hl/ha

Fermentation: in stainless steel for the first fermentation, in bottle for the second fermentation

Maturation & Aging: 36 months in bottle

RS: < 0,5 gr/l

Alcohol: 12,5%

Size: 0,75l

Color: a light straw yellow color with greenish hues, a very fine and persistent perlage.

Aroma: it is pleasantly fruity with notes of lemon, lemon zest, green apple surrounded by hints of bread crust, hazelnuts and flint.

Taste: it is crisp with lively acidity, quite complex palate ending with a pleasant refreshing medium finish.

Temperature & Service: to be served in 'Trentodoc' tulip glass at a temperature of 6-8°C.

Food pairing: it is an excellent aperitif, but can be paired well with starters and appetizers.

Aging: more than 3 years in a cool place to better appreciate the time evolution of this Trento Doc sparkling wine.



Antares

Brut Rosè Trento Doc Millesimato Bio 2016

Antares, the brightest star in the constellation of Scorpius.



Denomination: Trento Doc

Grape variety: Pinot Nero

Vintage: 2016

Soils: detrital, gravitational and alluvional deposits

Vineyard system: guyot, 4500 vines/ha

Harvest: early September

Harvest method: manual

Yield: 65 hl/ha

Fermentation: in stainless steel and partly in oak barrels for the first fermentation, in bottle for the second fermentation

Maturation & Aging: 44 months in bottle

RS: 8 gr/l

Alcohol: 12,5%

Size: 0,75l

Color: a deep antique pink color, a very fine and persistent perlage.

Aroma: it is pleasantly fruity and complex with hints of wild berries, red cherry, rose hips surrounded by notes of cinnamon, fig and hazelnuts.

Taste: it has an excellent structure, balanced acidity and complexity, smooth and mineral mid palate ending with a pleasantly long finish.

Temperature & Service: to be served in 'Trentodoc' tulip glass at a temperature of 6-8°C.

Food pairing: it is an excellent aperitif especially if paired with cheese, cold cuts and cured meats, but also soups and main dishes with sea and lake fish.

Aging: more than 3 years in a cool place to better appreciate the time evolution of this Trento Doc sparkling wine.



Chardonnay

Trentino Doc Bio 2020



Denomination: Trentino Doc

Grape variety: Chardonnay

Vintage: 2020

Soils: detrital, gravitational and alluvional deposits

Vineyard system: guyot and pergola trentina

Harvest: early to mid September

Harvest method: manual

Yield: 75 hl/ha

Fermentation: stainless steel at controlled temperature, small old and new oak barrels with MLF

Maturation & Aging: stainless steel, small old and new oak barrels for 6 months

Alcohol: 13%

Size: 0,75l

Color: a deep straw yellow with slight greenish hues.

Aroma: intensely perfumed, fragrant and fruity with nuances of golden apple and banana with a pleasant mineral note accompanied by hints of vanilla and butter.

Taste: dry and pleasantly fresh, with well balanced acidity and structure, excellent persistence.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C.

Food pairing: perfect as an aperitif, with starters and appetizers. An excellent choice to accompany fish, traditional and creative first courses, vegetable dishes.



Gewürztraminer

Trentino Doc Bio 2020



Denomination: Trentino Doc

Grape variety: Gewürztraminer

Vintage: 2020

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: second half of September

Harvest method: manual

Yield: 65 hl/ha

Fermentation: stainless steel at controlled temperature

Maturation & Aging: stainless steel for 8 months

Alcohol: 14%

Size: 0,75l

Color: a brilliant straw yellow color with golden hues.

Aroma: intensely aromatic, fine, persistent, spicy with flavors of grapefruit and ripe peaches that complement notes of dog rose, lychee, ginger and honey.

Taste: it is structured but refreshing, with well integrated alcohol that gives the wine a full body, excellent aromatic persistence.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C.

Food pairing: an excellent choice as an aperitif, perfect with molluscs and crustaceans, game, aged and delicately flavored cheeses and slightly spicy dishes.

Kerner

Trentino Doc 2020



Denomination: Trentino Doc

Grape variety: Kerner

Vintage: 2020

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: secondo half of September

Harvest method: manual

Yield per Ha: 65 hl/ha

Fermentation: stainless steel at controlled temperature

Maturation & Aging: stainless steel for 8 months

Alcohol: 12,5%

Size: 0,75l

Color: brilliant straw yellow color.

Aroma: large and seductive bouquet with notes of red apple, pear, apricot and nuances reminiscent of aromatic herbs, honey and walnuts.

Taste: it is intense with a refreshing mid palate that ends with an aromatic and pleasantly mineral aftertaste.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C.

Food pairing: perfect as an aperitif and extremely versatile in combination with food. It is ideal with tasty seafood, white meats, cold cuts and aged cheeses.



Müller Thurgau

Trentino Doc Bio 2020



Denomination: Trentino Doc

Grape variety: Müller Thurgau

Vintage: 2020

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: second half of September

Harvest method: manual

Yield per Ha: 75 hl/ha

Fermentation: stainless steel at controlled temperature

Maturation & Aging: stainless steel for 6 months

Alcohol: 12%

Size: 0,75l

Color: pale straw yellow color with greenish hues.

Aroma: intense and elegant fruity sensations with aromas of peach, rose petal and ripe citrus fruits that are completed by a flint note.

Taste: dry and refreshing, intense mid palate with well integrated acidity, pleasant fruity and mineral finish.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C.

Food pairing: it is perfect with fresh cheeses and seafood, especially crustaceans and molluscs. It is worth trying as an aperitif and with appetizers.

Nosiola

Vigneti delle Dolomiti IGT 2020



Denomination: Vigneti delle Dolomiti Igt

Grape variety: Nosiola

Vintage: 2020

Soils: limestone-marl

Vineyard system: pergola trentina

Harvest: second half of September

Harvest method: manual

Yield per Ha: 75 hl/ha

Fermentation: stainless steel at controlled temperature

Maturation & Aging: stainless steel for 6 months

Alcohol: 12%

Size: 0,75l

Color: a pale straw yellow with greenish hues.

Aroma: it has a delicate fruity and floral aroma with notes of crisp green apple, dry white flowers, chamomile and hints of freshly picked hazelnuts.

Taste: dry and pleasantly fresh, a well balanced acidity ending with a refreshing and mineral aftertaste.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C.

Food pairing: perfect as an aperitif and with appetizers. An excellent choice with delicate main courses featuring lake fish, seafood, veggies and white meats.



Pinot Grigio

Trentino Doc Bio 2020



Denomination: Trentino Doc

Grape variety: Pinot Grigio

Vintage: 2020

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: early to mid September

Harvest method : manual

Yield per Ha: 80 hl/ha

Fermentation: stainless steel at controlled temperature

Maturation & Aging: stainless steel for 6 months

Alcohol: 13%

Size: 0,75l

Color: straw yellow with golden hues.

Aroma: it is graceful and fruity with perfumes of pear, white peach and yellow plum, hints of crushed gravel.

Taste: structured but discreet, elegant with a pleasant touch of acidity that gives a sensation of cleanliness and freshness in the aftertaste.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C.

Food pairing: perfect as an aperitif and with appetizers. It can be combined successfully with fish, white meats, poultry and fresh cheese.



Sauvignon Blanc

Trentino Doc Bio 2020



Denomination: Trentino Doc

Grape variety: Sauvignon Blanc

Vintage: 2020

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: early to mid September

Harvest method: manual

Yield per Ha: 75 hl/ha

Fermentation: stainless steel at controlled temperature

Maturation & Aging: stainless steel for 6 months

Alcohol: 12,5%

Size: 0,75l

Color: intense straw yellow color with greenish hues.

Aroma: intense with aromatic nuances of gooseberry, grapefruit, elderflower, fig leaf and bell peppers, completed by a crushed gravel note.

Taste: dry, pleasantly fresh and complex, well balanced acidity, a pleasantly aromatic and mineral aftertaste.

Temperature & Service: to be served in medium-sized glasses at a temperature of 8-10°C.

Food pairing: excellent as an aperitif and with appetizers. A perfect choice with seafood, fish, fresh cheese, eggs and asparagus main courses.

Lagrein Dunkel

Trentino Doc 2020



Denomination: Trentino Doc

Grape variety: Lagrein Dunkel

Vintage: 2020

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: second half of September, early October

Harvest method: manual

Yield per Ha: 70 hl/ha

Fermentation: large old oak vats and casks with maceration on the skins

Maturation & Aging: small to medium-sized old oak barrels and large casks for 12 months

Alcohol: 12,5%

Size: 0,75l

Color: a deep ruby color.

Aroma: complex with intense notes of wild berries, violet, mint completed by hints of cocoa and cloves

Taste: it is structured and complex, but at the same time smooth and velvety with mature tannins, a pleasant fruity and spicy aftertaste.

Temperature & Service: best served in medium-sized wine glass at a temperature of 16-18°C.

Food pairing: it is an excellent choice with cold cuts and aged cheese plates, pasta with meat sauces, grilled and braised meats, game.



Pinot Nero

Trentino Doc Bio 2019



Denomination: Trentino Doc

Grape variety: Pinot Nero

Vintage: 2019

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: second half of September

Harvest method: manual

Yield per Ha: 65 hl/ha

Fermentation: small new and old oak barrels with maceration on the skins

Maturation & Aging: small and medium-sized new and old oak barrels for 12 months

Alcohol: 12,5%

Size: 0,75l

Color: a delicate ruby red color.

Aroma: fragrant aromas of red fruits, reminiscent of strawberry, cherry and raspberry, surrounded by pleasant spicy, cloves and mushroom notes.

Taste: harmonious and velvety with an elegant structure, well integrated acidity and mature tannins, ending with a pleasant long finish.

Temperature & Service: best served in large wine glass at a temperature of 16-18°C.

Food pairing: it is a perfect match with poultry, pork, game based main courses, to be tried with mushrooms. It can be interesting to pair it with fish and seafood.

Rebo

Trentino Doc 2019



Denomination: Trentino Doc

Grape variety: Rebo

Vintage: 2019

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: second half of September, early October

Harvest method: manual

Yield per Ha: 75 hl/ha

Fermentation: large old oak vats and casks with maceration on the skins

Maturation & Aging: large old oak casks for 12 months

Alcohol: 13%

Size: 0,75l

Color: a deep ruby red color with violet hues.

Aroma: intense and distinct aromas of wild berries, with a clear memory of blueberry and blackberry, hints of violet, cloves and undergrowth.

Taste: it is a well structured and distinctive wine with balanced acidity and smooth tannins, a pleasant finish.

Temperature & Service: best served in medium-sized wine glass at a temperature of 16-18°C.

Food pairing: it is an ideal pairing to traditional Trentino specialties from aged cheese to cold cuts, game, grilled and red meats.

Schiava

Trentino Doc 2019



Denomination: Trentino Doc

Grape variety: Schiava

Vintage: 2019

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: second half of September

Harvest method: manual

Yield per Ha: 70 hl/ha

Fermentation: large old oak vats and casks with maceration on the skins

Maturation & Aging: large old oak casks for 12 months

Alcohol: 12%

Size: 0,75l

Color: bright and intense ruby red color.

Aroma: hints of red berries, raspberry, wild strawberry and cherry, with a soft almond and spicy note that recalls the aging in oak

Taste: a soft and fresh palate, with light body and tannins, perfectly integrated acidity and fruity finish.

Temperature & Service: best served in medium-sized wine glass at a temperature of 16-18°C,

Food pairing: it is perfect when paired with starters and typical specialties of Trentino such as cold cuts and fresh cheeses. An interesting match with white meats like poultry, lamb and young veal.

Teroldego

Vigneti delle Dolomiti IGT 2019



Denomination: Vigneti delle Dolomiti IGT

Grape variety: Teroldego

Vintage: 2019

Soils: limestone-marl

Vineyard system: guyot and pergola trentina

Harvest: second half of September, early October

Harvest method: manual

Yield per Ha: 80 hl/ha

Fermentation: large old oak vats and casks with maceration on the skins

Maturation & Aging: old oak casks for 12 months

Alcohol: 12,5%

Size: 0,75l

Color: ruby red in color with distinct violet rims.

Aroma: clean with fruity with hints of wild berries, black pepper, cloves, juniper berries and mint.

Taste: it is a structured and full body wine with balanced acidity and mature tannins, a long sip with a fruity and spicy finish.

Temperature & Service: best served in large wine glass at a temperature of 16-18°C.

Food pairing: perfect with flavoury grilled and braised meats, tasty pasta dishes, typical aged cheese and cold cuts from Trentino.

Goldtraminer

Vigneti delle Dolomiti IGT 2018



Denomination: Vigneti delle Dolomiti Igt

Grape variety: Goldtraminer

Vintage: 2018

Soils: limestone-marl

Vineyard system: guyot

Harvest: early October

Harvest method: manual

Yield per Ha: 65 hl/ha

Fermentation: stainless steel at controlled temperature

Maturation & Aging: stainless steel for 12 months,
bottle aging for 12 months

Alcohol: 12,5%

Size: 0,5l

Color: golden yellow in color.

Aroma: aromatic, intense and fragrant reminiscent of overly ripe fruits like lychee, peach, dried apricot, hints of candied fruits, elderflower, chamomile and honey.

Taste: pleasantly sweet, round and velvety, a perfectly balanced acidity and sweetness with a very long finish.

Temperature & Service: to be served in tulip glass at a temperature of 8-10°C.

Food pairing: it is perfect with traditional and creative desserts. It pairs extremely well with blue cheeses and flavored cheeses served with chutney or honey.



Moscato Giallo

Trentino Doc Bio 2020



Denomination: Vigneti delle Dolomiti Igt

Grape variety: Moscato Giallo

Vintage: 2020

Soils: limestone-marl

Vineyard system: guyot

Harvest: second half of September

Harvest method: manual

Yield per Ha: 75 hl/ha

Fermentation: stainless steel at controlled temperature

Maturation & Aging: stainless steel at controlled temperature for 6 months

Alcohol: 11,5%

Size: 0,75l

Color: straw yellow in color, with light green hues.

Aroma: intense with distinctive fruity aromas reminiscent of lychee, yellow peach, mandarin with hints of white flowers and honey.

Taste: softly sweet on the palate with refreshing balanced acidity, a pleasantly long finish.

Temperature & Service: to be served in tulip glasses at a temperature of 8-10°C.

Food pairing: it is a perfect pairing for dry pastries and fruit-based desserts, such as the classic apple strudel.

L'Öra

Nosiola Vigneti delle Dolomiti Igt 2016

*A wine that interprets time, dealing with slowness and relaunching the enjoyable simplicity.
L'Öra remembers the wind that blows from Lake Garda and
the golden sunsets surrounded by mountains*



Denomination: Vigneti delle Dolomiti Igt

Grape variety: Nosiola

Vintage: 2016

Soils: marl, limestone, granite

Vineyard system: guyot and pergola trentina

Harvest: end of September

Harvest methods: manual

Yield per Ha: 60 hl/ha

Grape perissillage: over a month on racks for drying the grapes

Fermentation: old and new acacia tonneaux with maceration on the skins and fine lees

Aging: : old and new acacia tonneaux for over 12 months, more than 2 years in stainless steel

Bottle aging: 6 months in bottle

Alcohol: 14%

Size: 0,75l

Color: a deep straw yellow color with golden hues.

Aroma: an intense, complex aroma with ripe fruity that blend with pleasantly nutty, spicy and balsamic sensations, over time completed with a delicate honey touch.

Taste: a complex structure, very broad and round, balanced acidity and alcohol that gives a full body to this wine, a very long and layered aftertaste.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C .

Food pairing: excellent with important main courses with white meats, fish, aged and flavored cheeses. It reaches perfection when paired with mushrooms and truffles pastas and risottos.

Aging: more than 10 years, it softens, evolves and integrates with deeper and intense hint developing enchanting complexity and layers over time.

Largiller

Nosiola Vigneti delle Dolomiti Igt 2013

The strong of authenticity and the charm of an oenological research voted to meticulous simplicity. Largiller is Nosiola that combines tradition and territory.



Denomination: Vigneti delle Dolomiti Igt

Grape variety: Nosiola

Vintage: 2013

Soils: dip slopes with detrital deposits, marly-clayey-limestone substrate and agglomerates

Vineyard system: pergola trentina

Harvest: end of September, early October

Harvest method: manual

Yield per Ha: 50 hl/ha

Fermentation: partly in stainless steel at controlled temperature, partly in 60hl old French oak casks

Aging: over 6 years in 60hl old French oak casks

Bottle Aging: a few months in bottle

Alcohol: 13%

Size: 0,75l – 1,5l

Color: a deep straw yellow color with brilliant golden reflections.

Aroma: very intense and complex: the slight fruity nuances reminiscent of grapefruit and green apple are accompanied by soft floral touches that recall broom and wild lime, leaving a delicate hint of hazelnut, spices and flintiness on the finish

Taste: it is extremely elegant, broad and round, with perfectly integrated acidity and oak usage, excellent persistence, ending very fine and elegant.

Temperature & Service: to be served in medium-sized glasses at a temperature of 8-10°C.

Food pairing: excellent with important starters, first and main courses with white meats, fish, aged and flavored cheeses. It reaches perfection when paired with mushrooms and truffles pastas and risottos.

Aging: more than 10 years, an infinite wine that over time develops new aromatic and gustatory scents that make it unforgettable years after bottling.

elimaro

Rosso Vigneti delle Dolomiti Igt 2016

*A deep red wine that you do not expect, Un profondo vino rosso che non t'aspetti, extraordinary.
Its name remembers the Dolomites gorge digged by the impetus of Sarca river,
before flowing into Lake Garda.*



Denomination: Vigneti delle Dolomiti Igt

Grape variety: Rebo and other crossing Rigotti

Vintage: 2016

Soils: gravel, limestone, granite

Vineyard system: guyot

Harvest: early October

Harvest methods: manual

Yield per Ha: 60 hl/ha

Grape perissillage: over a month on racks for drying the grapes

Fermentation: in truncated cone vats with a long maceration on the skins for roughly less than a month

Aging: over 3 years in large old French oak barrels

Bottle aging: almost 6 months in bottle

Alcohol: 14,5%

Size: 0,75l – 1,5l

Color: deep ruby red color

Aroma: an intense and complex aroma of ripe red fruits, wild berries that are completed by spicy notes of cloves, liquorice, cocoa and tobacco nuances, hints of jam and marmalade.

Taste: an important broad, warm and round structure, balanced acidity and alcohol, well integrated mature tannins, a full body wine with a pleasant long finish.

Temperature & Service: best served in large wine glass at a temperature of 16-18°C.

Food pairing: excellent with red meats, aged cheeses and elaborate meat-based flavored and spicy recipes such as braised meats, stews of meat and game.

Aging: more than 5 years, to appreciate its evolution in time, a tannin that becomes softer and integrates to create a perfect equilibrium.

VINO SANTO

Vino Santo Trentino Doc 2004

The wine of waiting, the Passito of Passiti.



Denomination: Trentino Doc

Grape variety: Nosiola

Vintage: 2004

Soils: dip slopes with detrital deposits, marly-clayey-limestone substrate and agglomerates

Vineyard system: pergola trentina

Harvest: end of September, early October

Harvest method: manual

Yield per Ha: hl/ha

Natural passerillage: on «aréle» for 5-6 months thanks to the slow and continuous action of the wind coming from Lake Garda and the Dolomites

Pressing: dried and botrytized grape, RS>400 g/l, yield <15%

Fermentation: over 2 years in small old oak barrels

Aging: over 12 years in small old oak barrels

Bottle aging: over 1 year in the bottle

Alcohol: 14%

Size: 0,5l

Color: a bright amber color.

Aroma: extraordinarily complex and elegant fragrant bouquet, with hints of dried figs and apricot, orange peel, cinnamon that are surrounded by hazelnut, jam and honey nuances.

Taste: pleasantly sweet, warm and round, an important acidity that balances perfectly with the residual sugar to create a harmonious and never cloying combination, great persistence with a never-ending layered aftertaste.

Temperature & Service: to be served preferably at a temperature of 8-10°C in small tulip glass.

Food pairing: perfect with blue cheeses, foie gras and dry pastries like traditional Trentino strudel, fregolotti cake or biscuit. It can be tasted on its own, a perfect meditation wine after your meal...

Aging: it is capable of offering great satisfaction and pleasantness even 50 years after the harvest.

Extra Brut Trento Doc Millesimato 2017

*The wind as founding element of viticulture in Valle dei Laghi.
A fresh and intriguing breath such as the bubbles of this Trento Doc..*



Denomination: Trento Doc

Grape variety: Chardonnay

Vintage: 2017

Soils: detrital, gravitational and alluvional deposits

Vineyard system: guyot, 4500 vines/ha

Harvest: from end of August (low sites at 300m) to end of September (high sites at 600m and above)

Harvest method: manual

Yield: 70 hl/ha

Fermentation: in stainless steel and partly in oak for the first fermentation, in bottle for the second fermentation

Maturation & Aging: 36 months of bottle ageing on the yeast

Dosage: 3 gr/l

Alcohol: 12,5%

Size: 0,75l – 1,5l

Color: fine and persistent perlage, intense straw yellow with golden reflections.

Aroma: a bouquet of great complexity and finesse opens, with hints of ripe cedar, orange peel, crunchy rennet apple that blend with fragrant memories of bread crust, almonds, light spicy and flinty hints.

Taste: it presents itself with a seductive entrance and a perfect balance of fruity, spicy and almond scents. An innate freshness and elegance that end with a long gustatory persistence that brings to mind the mountains surrounding Valle dei Laghi.

Temperature & Service: to be served in 'Trentodoc' tulip glass at a temperature of 6-8°C.

Food pairing: it is perfect as an aperitif and with light appetizers based on lake fish, shellfish and white fish. To try with delicate first and second courses, aged cheese, truffle.

Aging: more than 5 years in a cool place to better appreciate the evolution over time of this Trento Doc sparkling wine.

da Fòra

Manzoni Bianco Trentino Doc Bio 2018

*People and the openness to what is unknown.
Da Fòra is an intriguing, perfumed, new Manzoni Bianco.*



Denomination: Trentino Doc

Grape variety: Manzoni Bianco

Vintage: 2018

Soils: gravelly and sandy deposits

Vineyard system: guyot, 4500 vines/ha

Harvest: early to mid September

Harvest method: manual

Yield: 60 hl/ha

Fermentation: partly in stainless steel with cold maceration and partly in terracotta amphorae on the fine lees

Maturation: 7 months in terracotta amphorae and stainless steel in contact with the fine lees, then in stainless steel for 4 months

Bottle aging: 6 months

Alcohol: 13%

Size: 0,75l

Color: bright and brilliant straw yellow, with green reflections.

Scent: tropical aromas and ripe fruit from quince, yellow peach, ripe pear to pineapple and passion fruit. Delicate mineral nuances and light spicy notes, petrol like aroma development over time.

Taste: a fresh and balanced entry with a complex, very aromatic palate that envelops with fruity hints. An eternal, persistent finish that leaves great freshness thanks to the crispy acidity and mineral notes typical of the terroir.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C.

Food pairing: excellent with appetizers and first courses based on fish and shellfish, but also with delicate white meats and poultry. Not to be underestimated with fresh cheeses.

Aging: more than 10 years to appreciate more its aromatic characteristics, allowing the wine to evolve, soften its marked acidity becoming more complex and layered over time.

Foll

Chardonnay Trentino Doc Bio 2018

*From the wind it all begins, the identity of a territory such as Valle dei Laghi.
Foll is a unique, complex, vibrant and elegant Chardonnay.*



Denomination: Trentino Doc

Grape variety: Chardonnay

Vintage: 2018

Soils: gravelly and sandy deposits

Vineyard system: guyot, 4500 vines/ha

Harvest: mid to late September, early October

Harvest method: manual

Yield: 60 hl/ha

Fermentation: in stainless steel at a controlled temperature, in small French oak barrels with malolactic fermentation, terracotta amphorae on the fine lees

Maturation: over 7 months in French oak small barrels, terracotta amphorae and stainless steel in contact with the fine lees, then in stainless steel for 4 months

Bottle aging: 6 months

Alcohol: 13,5%

Size: 0,75l

Color: deep straw yellow with golden reflections that amazes at first glance.

Aroma: refined and elegant, with pleasant fruity hints of Williams pears, white peaches, Golden apples that combine with floral notes of jasmine and lily of the valley, milk and buttery hints, spice, flint and hazelnuts velvety touches.

Taste: a delicate entry in the mouth to then open and fill the palate with all its complexity, vivacity and elegance. A very fine and persistent finish, mineral and savory, with great freshness and aromatic depth.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C

Food pairing: perfect with any meal, it expresses its best with white fish carpaccio such as sea bass and snapper and with crustacean crudité, but also with white meats such as suckling pig and freshly weaned veal and with fresh and medium-aged cheeses. Not to be underestimated with black truffle and mushroom tagliolini or risotto.

Aging: even more than 10 years, over time it refines its complexity becoming more pleasant on the palate. An infinite wine that allows those who taste it to appreciate its evolution over the years.

Pràal

Pinot Bianco Trentino Doc Bio 2018

*The attachment to history, represented by a capital that delimits our vineyards.
Pràal is an incredibly harmonious Pinot Blanc.*



Denomination: Trentino Doc

Grape variety: Pinot Bianco

Vintage: 2018

Soils: gravelly and sandy deposits

Vineyard system: guyot, 4500 vines/ha

Harvest method: manual

Yield: 60 hl/ha

Fermentation: in stainless steel at a controlled temperature, in small French oak barrels, terracotta amphorae on the fine lees

Maturation: over 7 months in French oak small barrels, terracotta amphorae and stainless steel in contact with the fine lees, then in stainless steel for 4 months

Bottle aging: 6 months

Alcohol: 13,5%

Size: 0,75l

Color: intense straw yellow with golden hues.

Aroma: with a delicate, harmonious, mineral scent. The fruit recalls cedar, apple, kiwi with a hint of white flowers, hawthorn and flint. A light spicy note accompanies and completes the picture.

Taste: a precise entry with a fresh, savory and pleasantly balanced palate, surrounded by fruity and floral scents with mineral hints. A long, persistent finish that leaves great freshness and balance.

Temperature & Service: to be served in medium-sized glass at a temperature of 8-10°C.

Food pairing: excellent with starters and appetizers based on white fish, shellfish, risotto with aromatic herbs and lake fish such as trout and char, delicate white meats, fresh and medium-aged cheeses.

Ageing: more than 7 years, very pleasant after bottling but can be highly satisfactory time after time in the bottle to appreciate its great evolution.

Baticòr

Pinot Nero Trentino Doc Bio 2018

*Passion, from vineyard to glass, perceivable in the fresh air of Valle dei Laghi.
Baticòr is an elegant and refined Pinot Noir that makes your hearth beat.*



Denomination: Trentino Doc

Grape variety: Pinot Nero

Vintage: 2018

Soils: low slopes with sandy-gravelly deposits, rich in pebbles and rocks

Vineyard system: guyot, 4500 vines/ha

Harvest: late September, early October

Harvest method: manual

Yield per Ha: 50 hl/ha

Fermentation: partly in truncated conical oak vats and partly in small French oak barrels

Aging: over 10 months in small French oak barrels

Bottle aging: over 14 months in bottle

Alcohol: 13%

Size: 0,75l

Color: delicate ruby red.

Aroma: with a refined scent with hints of strawberry, raspberry and cranberries, accompanied by a light spicy touch reminiscent of vanilla and nutmeg, a melody of aromas.

Taste: an extremely elegant entrance, round and enveloping palate with notes of red fruit and spices, soft and perfectly integrated tannin. Round, harmonious and persistent finish, which makes the heartbeat for refinement and innate elegance.

Temperatura & Servizio: to be served in medium-sized glass at a temperature of 16-18°C, after a medium decantation.

Food pairing: perfect with delicate red and white meats such as beef tartare, roast veal and poultry flavored with dried herbs, but also with aged cheeses and game. It is an excellent choice with fresh tagliatelle with game or beef ragout.

Aging: more than 7 years, to make the heart jump from the first glance, even deeper and more intense with the passage of time, developing jammy, leathery and earthy aromas

Las

Lagrein Trentino Doc Bio 2018

*The rock, as basic element of the soil on which our vines grow.
Las is a round, full-bodied and persistent Lagrein.*



Denomination: Trentino Doc

Grape variety: Lagrein

Vintage: 2018

Soils: low slopes with sandy-gravelly deposits, rich in pebbles and rocks

Vineyard system: guyot, 4500 vines/ha

Harvest: late September, early October

Harvest method: manual

Yield per Ha: 50 hl/ha

Fermentation: in truncated conical oak vats, malolactic fermentation in small French oak barrels

Bottle aging: over 18 months in small French oak bottle

Affinamento: almost 6 months in bottle

Alcohol: 13%

Size: 0,75l

Color: deep ruby red color with garnet hues

Aroma: an intoxicating scent of cherry, blackberry, blueberry, black currant surrounded by hints of violet. This is accompanied by a harmonious spicy note and then cocoa, coffee, cloves

Taste: a powerful but elegant entry into the mouth, a round, full body and structured in the palate. Ripe and tenacious tannins with a long and round finish.

Temperature & Service: to be served in medium-sized glass at a temperature of 16-18°C, after a medium decantation.

Food pairing: perfect with red meats with strong, spicy flavors, even with long cooking such as the priest's capel (traditional Trentino style of 'brasato'), braised meat but also with hard-long aged cheeses and game.

Aging: more than 7 years, with the passage of time it becomes even softer and more rounded, making you appreciate all its complexity and mature tannins.