ROTALIANA
CANTINA IN MEZZOLOMBARDO

TRENTODOC

R EXTRA BRUT 1,5L

This young TRENTODOC, with its distinct fruity notes, is a fine cascade of bubbles, as seductive and breathtaking as its land, Trentino. Obtained from Chardonnay grapes, R combines a typical liveliness and elegance with immediacy and finesse. It can be enjoyed throughout a meal.

straw yellow

floral, mineral and straw notes

fresh, with nice mineral undertone and macadamia nut on the finish

OTHER INFORMATION

Vineyards:
On the hills and in flatter valley floor vineyards, the best terroir for white grapes, using guyot and single Trentino pergola training systems
Soil:
Dry, middle consistency, limestone and chalk soil
Harvest:
The grapes are picked by hand between the end of August or the beginning of September
Fermentation & and ageing:
White winemaking and softly pressing of the grapes with fermentation of must in steel vats. In spring, second fermentation in the bottle with contact with the lees for 24 months. After ageing, remuage followed by disgorgement and addiction of liqueur d'expédition.
When to drink it:
Drink it young

FOOD PAIRING

Vegetable Phyllo Rolls with high-fat cheeses, fish and shellfish dishes. Excellent throughout a meal.

Year: n.v.
Wine style: Extra Brut, metodo classico sparkling wine
Grapes: chardonnay
Alcohol: 12.50% vol.
Total acidity: 7.12 g/l
Sugar: <6 g/l
Serving temperature: 6-8°C
Wine maturity: ready

Contains sulfites