ROTALIANA
CANTINA IN MEZZOLOMBARDO

TRENTODOC

R RISERVA BRUT

Delicate harmony between the fruity and floral notes of Chardonnay and the structure of Pinot Nero, our Trentodoc Riserva offers a fine balance between its lively character and refined texture, with sweet, smooth and light toasty flavours.

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 and the beginning of September
Fermentation & and ageing:
White winemaking and softly pressing of grapes with fermentation of must both in steel as in small oak vats. In spring, second fermentation in the bottle with prolonged contact with the lees for 72 months. After ageing, remuage followed by disgorgement and addiction of liqueur d'expédition.
When to drink it:
Wonderfully balanced, it combines fresh acidity and smooth texture when still young. After cellaring, it becomes a creamy sparkling wine.

- straw yellow with golden hues
- light pastry and burnt sugar aromas along with hints of roasted nut and tropical fruit
- fresh, mellow, with macadamia nut on the finish

FOOD PAIRING

Starters and greasy cold cuts, shellfish and mature cheeses. Excellent throughout a meal.

Year: 2017
Wine style: Brut, metodo classico sparkling wine
Grapes: chardonnay and pinot nero in different proportions
Alcohol: 12,50% vol.
Total acidity: 7.17 g/l
Sugar: <12 g/l
Serving temperature: 6-8°C
Wine maturity: ready

Contains sulfites