

ROENO

Metodo Classico
Trento Doc 48 mesi

A wine of extraordinary structure, charming synthesis of innovation and tradition.

A Trento doc with a great personality , is characterized for freshness, fragrance and fineness.

NAME : Trento Doc

GRAPE VARIETIES : 100% Chardonnay

VINIFICATION : Harvest is made by hand ; soft pressing of the Chardonnay grapes follows . the vinification takes place for 90% in steel and 10% in tonneaux. The following spring the bottling takes place with the addition of selected yeasts. The manual remuage is carried out after a stay on the lees for at least 48 months, then we proceed with the disgorgement with the addition of the liquer d'expedition.

Aging on yeasts : 48 months

COLOUR: bright straw yellow with golden reflections

SCENTS : wine of great expression with pleasant hints of yeast and sweet almond, with a nuanced aromatic background typical of Chardonnay

