



# LE PREMIER BRUT

TRENTODOC



Le Premier Brut is made from Chardonnay grapes grown in the vocated vineyards of Trentino. The production area, as provided for in the regulations, is that of Trento Doc.

The long resting on the lees in the bottle after the second fermentation gives elegance and amplifies the harmonious organoleptic notes. The complex structure, intense bouquet and lingering finish make Le Premier Brut a fine expression of the Trentino Metodo Classico.

## ORGANOLEPTIC FEATURES

A bright golden colour in the glass, with a fine bead. It offers an intense bouquet of citrus and white flowers, with sweet scents of candyfloss and brioche.

Lively and creamy on the palate, it has a complex structure and a lingering finish.

**VINE**  
100% Chardonnay

**PRODUCTION AREA**  
Hills of Trentodoc

**EXPOSURE AND ALTITUDE**  
South, South-East; 450-700 m ASL

**SOIL**  
Deep, structured sandy loam with a rich texture of dolomite (Werfen siltstones); some less structured shallow soils of white and grey limestone debris, well drained and porphyritic.

**TRAINING SYSTEM**  
Guyot and simple Trentino pergola

**PLANTING DENSITY**  
4.000 vines/ha

**VINIFICATION PROCESS**  
Harvested by hand the first ten days of September, soft-pressing of whole grapes, decanting of the musts, controlled-temperature fermentation in stainless steel tanks, refined on lees for about 6 months. At this point, it goes through a second fermentation in the bottle and the wine rests on lees for at least 15 months. During dégorgement a small dose of liqueur d'expédition - in Brut dosage - is added.

