



LE PREMIER BRUT

TRENTODOC



Le Premier Brut is made from Chardonnay grapes grown in the vocated vineyards of Trentino. The production area, as required by the protocol, is that of Trento DOC.

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

ORGANOLEPTIC CHARACTERISTICS

In the glass it has a straw yellow colour with a fine perlage. To the nose, an intense bouquet of citrus fruits and white flowers emerges.

On the palate there is a complex structure and a persistent finish.

GRAPE VARIETY
Chardonnay

PRODUCTION AREA
Hills of Trento Doc

EXPOSURE AND ALTITUDE
South, South-east 300-600 m a.s.l.

SOIL COMPOSITION
Structured, loamy-clayey, deep soils, rich in stones, loose fluvioglacial deposits from the decomposition of porphyritic rocks, some less structured, sandy

VINE TRAINING SYSTEM
Guyot, Simple Trentino pergola

PLANTING DENSITY
4,000 vines/ha

VINIFICATION
Harvested by hand between the end of August and the first ten days of September, soft pressing of the whole grapes, static decanting of the musts, controlled-temperature fermentation in stainless steel tanks, refined on lees for about 5 months. This is followed by second fermentation in the bottle and a rest on the lees for at least 15 months. During disgorgement, a small dose of liqueur d'expédition in Brut dosage is added.

ALCOHOL CONTENT
12.5% vol