



TRIDENTVM BRUT

TRENTODOC



Produced with fine Chardonnay grapes from the Classic Zone of Trento DOC, Tridentvm reflects the unique characteristics of its territory of origin with its innate elegance and represents the ideal expression of the highest sparkling wine tradition.

ORGANOLEPTIC CHARACTERISTICS
A Metodo Classico with an elegant bouquet and precious, full flavours, perfectly capable of supporting the every part of the meal with great pleasure.

GRAPE VARIETY
Chardonnay

PRODUCTION AREA
Avisian Hills and Cembra Valley

EXPOSURE AND ALTITUDE
South, South-east 300-500 m a.s.l.

SOIL COMPOSITION
Structured, deep, clayey loam soils with numerous rock fragments

VINE TRAINING SYSTEM
Guyot, Simple Trentino pergola

PLANTING DENSITY
5,000 vines/ha

VINIFICATION
Harvesting by hand between the end of August and the first ten days of September, soft pressing of the whole grapes and static decanting of the musts. Fermentation at controlled temperature in stainless steel tanks, ageing on lees for about 6 months, secondary fermentation in the bottle followed by 48 months resting on the lees.

ALCOL CONTENT
12.5% vol

