



TRIDENTVM BRUT

TRENTODOC



Produced with fine Chardonnay grapes from the Classic Zone of DOC Trento, 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 FEATURES

A Metodo Classico with an elegant bouquet and precious and full flavors, perfectly capable of supporting with great pleasure the whole meal.

VINE

100% Chardonnay

PRODUCTION AREA

Hills of Trentodoc

EXPOSURE AND ALTITUDE

South, South-East; 300-500 m ASL

SOIL

Structured, deep, clayey loam soils with numerous dolomite rock fragments

TRAINING SYSTEM

Guyot, simple Trentino pergola

PLANTING DENSITY

5.000 vines/ha

VINIFICATION PROCESS

Manual harvesting in the first ten days of September, soft pressing of whole grapes and static decantation of the must. Fermentation at controlled temperature in stainless steel tanks, ageing on the lees for about 6 months, secondary fermentation in bottle, 48 months on the lees.