

Chardonnay vs Brut

After soft pressing, the must is fermented for around 12 days at 16 - 18 °C. Following the alcoholic fermentation, the wine remains on its lees until it is time for the prise de mousse. The second fermentation takes place in temperature-controlled pressurized tanks, inoculating the wine with selected yeasts. Only following a further maturation period of several months in pressurized tanks (autoclaves) is the wine ready for bottling.

TASTE PROFILE

A crisp, dry and effervescent wine: on the nose it displays attractive scents of flowers and white-fleshed fruit, in particular Golden Delicious apples. Its flavor is well-balanced, fresh, and mellow yet vibrant. The delicate fruity sensations persist on the long, clean finish.

SERVING SUGGESTIONS

An excellent aperitif, it is also an ideal accompaniment for a light vegetarian or fish-based meal. Delicious with pinzimonio (raw vegetables dipped in seasoned olive oil) or a seafood risotto.

GRAPES	Chardonnay
PRODUCTION ZONE	The Adige Valley, in the Province of Trento
ALTITUDE	150 - 400 mt above sea level
TYPE OF SOIL	Medium-textured and of fluvial origin; stony in the southern area and predominantly limestone-based further north
VINE TRAINING SYSTEM	Trentino Pergola and Guyot
PLANT DENSITY	3.000 - 4.000 vines per hectare
PERIOD OF HARVEST	20th August - 10th September
ALCOHOL LEVEL	11,50% vol.
SERVING TEMPERATURE	6 - 8 °C
RECOMMENDED GLASS	Medium-sized tulip-shaped glass, narrowing at the rim
AGING POTENTIAL	2/3 years
BOTTLES PER CARTON	6
BOTTLE SIZES (cl)	75

