

WINE
Pas Dosé

COUNTRY
Italy

REGION
Trentino

APELLATION
TRENTODOC

GRAPE
Chardonnay and Pinot Noir hand-picked

VINEYARD
The grapes selected for the production of this wine are cultivated in different regions: from the slopes of the cone-shaped alluvial fans in the Dolomite mountains, where the chalky soil is rich in texture, to the Valle dei Laghi valley, with its well-drained marlstone, and the Valle di Cembra valley, whose steep slopes are formed from gravelly glacial-fluvial deposits. The vineyards are located at altitudes between 450 and 600 metres above sea level, where the significant temperature variations between day and night make it possible to obtain grapes with a superior acid content.

It is the combination of all these factors – typical of mountain vineyards – that gives this wine its perfect balance and extraordinary longevity.

VINIFICATION
The perfectly ripened grapes were harvested in boxes and, after soft pressing, underwent fermentation in stainless steel. The second fermentation took place in April after a period of finishing and stabilisation of the base wine. Disgorging was carried out 48 months after tirage without any liqueur d'expédition being added.

REFINEMENT
48 months sur Lies

DESCRIPTION
Fine, persistent perlage. Pale straw colour with bright pale green reflections. Fresh nose reminiscent of white flesh fruits such as apple and peach with crisp citrus hints of citron. Delicate floral notes of broom make the bouquet even more complex. Mouth filling, showing superb structure and balance.

