

Revi

TRENTODOC

REVI' BRUT - Trentodoc Vintage

It is always elegant and refined. It is an ideal aperitif, an eclectic table wine. Everyone remembers it for its harmony of fruity and floral aromas.

It remains three years on the yeasts, where Chardonnay and Pinot Noir reach the perfect degree of complexity, which makes it a very pleasant drinkable wine for every occasion.



Type: Sparkling Brut (residual sugar: 6 g/l)

Production area: Trentino.

Cuvée: Chardonnay (75%), Pinot Noir (25%).

Harvest: early September 2013.

Vinification: soft pressing, must is separated from the stalks and from the vinasse, then is clarified and fermented. Fermentation's temperature is controlled by refrigeration.

Sparkling: May 2014 fermentation in the bottle (Classic Method).

Disgorgement: 2017.

Aging: 36 months on the lees.

Colour: straw yellow.

Perlage: fine and persistent.

Bouquet: fragrant and with outstanding notes of fruit and fresh flowers.

Taste: intense, soft and harmonious though decidedly Brut.

Conservation: very good until the first year, but can be well-preserved and enjoyed even later.

Alcohol: 12,5 %/Vol.