

# Revi

TRENTODOC

## PALADINO – Riserva Trentodoc Vintage

**Refinement, strength, delicacy, persistence. The purity of the Chardonnay from organic cultivation for a unique experience to discover nature through their senses.**

Forty months on the lees when it reaches the right level of complexity that ensures a pleasant drinkability at every opportunity.



**Type:** Sparkling Extra Brut ( residual sugar : 0,4 g/l)

**Production area:** Trentino.

**Cuvée :** Chardonnay , from organically grown grapes.

**Harvest:** mid September 2011.

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

**Sparkling :** April 2012  
fermentation in the bottle ( Classic Method ) .

**Disgorgement :** 2017.

**Aging:** 60 months on the lees.

**Quantity produced :** 1982 bottles, numbered consecutively.

**Colour:** straw yellow.

**Perlage:** fine and persistent.

**Bouquet:** fruity and floral with well-defined notes of ore that remind of the rocks and the roughness of Trentino mountains.

**Taste:** hugging, silky , after tasting it, it leaves room for pleasant aromas, that are intense, never aggressive and savoury. The now dry mouth still holds in itself the notes of a wine that you will remember.

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

**Alcohol:** 12,5 %/Vol.