

# Revi

TRENTODOC

## CAVALIERE NERO – Riserva Trentodoc Vintage

**Fine, strong, delicate, persistent. These are the main values that identify our vintage line that today has been enriched by a new Rosè Riserva 2009 Extra Brut 100% Pinot Noir.**

The respect for the territory, the quality of the grapes that you can always find in each bubble, and a painstaking care during each production phase make this Trentodoc sparkling wine a unique rosè.



**Type:** Sparkling Brut Rosè Reserve  
(residual sugar : 4 g/l)

**Production area:** Trentino.

**Cuvée :** Pinot Nero 100%.

**Harvest:** mid September 2010.

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

**Sparkling :** April 2011  
fermentation in the bottle ( Classic Method ) .

**Disgorgement :** 2017.

**Aging:** 72 months on the lees.

**Quantity produced :** 3.000 bottles.

**Colour:** antique rose.

**Perlage:** fine and persistent.

**Bouquet:** a bit of toasted bread just taken out of the oven, yeast and berries such as strawberry, red currant, raspberry, blueberry, and than the cherry. A singular floral aroma that reminds of the Nigritella flower and that fades into the chocolate and vanilla. The ensemble is perfumed and well-structured.

**Taste** it is wide and juicy, extra brut, with a hint of fruits that recalls what you can smell at the nose. Harmonious and enough persistent, with enough salty taste and minerality, and a fresh acidity. The bubbles are crunchy, and interestingly stretched.

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

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