

600UNO

METODO CLASSICO BRUT
TRENTO DOC

dosaggio zero



DOC

The appellation of origin “Trento DOC” covers an area which is recognized as suitable for the production of quality sparkling wines obtained with a secondary fermentation in bottle.

GRAPE VARIETY

The Chardonnay grapes are grown on vineyards on the hillsides around Trento at an altitude of at least 600 m, with a soil prevalently calcareous and a very good exposure.

WINEMAKING AND SECOND FERMENTATION

The grapes are hand-picked in the second half of August and are vinified using the most modern techniques (de-stemming, skin contact for 10-12 hours, followed by clarification through natural sedimentation, the addition of cultured yeasts, fermentation at controlled temperature (14-16°C) and maturation on the fine lees for 3-4 months prior to “tirage”). In spring following the harvest the cuvée for the base wine is prepared to undergo a slow second fermentation in bottle of 24-28 months, which imparts to the wine the characteristic notes that are more evident in the typology nature or pas dosé. All procedures are carried out in conformance with regulations laid down by the official control commission.

ANALYTICAL DATA

Alcohol content: 12,5% vol

Acidity: 7 g/l

Residual sugar: 4 g/l

ORGANOLEPTIC DESCRIPTION

600UNO *dosaggio zero* has a fine and persistent perlage and is pale straw yellow in colour; elegant and complex bouquet with notes of yeast. On the palate it is fresh, dry and well-structured with mineral and mature notes; long on the finish.

SERVING RECOMMENDATIONS

Drink lightly chilled (8/10° C), excellent as an aperitif, it can accompany the entire meal.