



SPUMANTE TRENTO DOC

BRUT

METODO CLASSICO
Marco Donati

PRODUCTION AREA

Made from Chardonnay grapes cultivated on the Sardagna Estate's sunny hills located at the slopes of Monte Bondone, an excellent growing area for sparkling wines. The particular altitude and orographic position of the vineyards produces an important thermal shock from day to night which has an important role in developing the wine's bouquet

GRAPES

CHARDONNAY 100%

WINEMAKING TECHNIQUE

After lightly crushing the grapes, fermentation takes place at a controlled temperature. The sparkling wine base is then aged in steel tanks. Finally, it undergoes a process of tirage and is subsequently refined and evolved for many months on lees

TASTING NOTES

PERLAGE: very fine and persistent

COLOUR: straw yellow with greenish highlights

NOSE: a very refined, complex bouquet, with pleasant notes of fruit and aromas typical of yeast

PALATE: dry, pleasantly fresh with balanced structure

ALCOHOL: 12.5%

SERVING TEMPERATURE

8° - 10° C

FOOD PAIRINGS

Excellent as an aperitif, to accompany appetizers or first courses, but also perfect for the entire meal!

CONSERVATION AND AGING

Enjoyable within the year of production, it also maintains well for more than three years from the date of disgorgement