

TRENTODOC BRUT NATURE



PEDROTTI®

GRAPES

100% CHARDONNAY

LENGTH OF AGEING

30/32 MONTHS ON THE
YEASTS

THE MOUNTAINS IN A GLASS

Bouquet Nature: the essence of our mountains. We do not add any dosage to this wine, as we want it to naturally express the great qualities of our territory, which is particularly suitable for the production of TrentoDOC Metodo Classico. We use only Chardonnay grapes, which make our Bouquet Nature a very elegant sparkling wine.



COLOR

Bright straw yellow with greenish glints.

PERLAGE

Numerous, extremely fine and persistent.

BOUQUET

Fine and intense; fresh, floral and fruity.

TASTE

Dry, characterized by a pleasant acidity. Tasteful, with good mineral notes. Well balanced, intense and persistent.

ALCOHOL

12,5 %.

RESIDUAL SUGAR

1,5 grams/liter.

KIND OF PRODUCTION

Metodo classico Trentodoc, 30/32 months of maturation on the yeasts.

SIZES AVAILABLE

750 ml, 1500 ml, 6000 ml.

FOOD&WINE PAIRINGS

Excellent as aperitif; it matches perfectly with both delicate and fatty dishes, such as salted panna cotta, orata, perch, swordfish and raw oysters or scampi.

SERVING TEMPERATURE

7 - 8° C.