

TRENTODOC BRUT ROSÉ MILLESIMATO



PEDROTTI®



GRAPES

70% CHARDONNAY
30% PINOT NOIR

LENGTH OF AGEING

24/30 MONTHS ON THE
YEASTS

OUR TRENTODOC ROSÉ: REFINED AND ELEGANT

The Rosé is the most refined wine of the House Pedrotti. It is obtained from Chardonnay grapes and a small quantity of Pinot Noir (vinified as a rosé). The long ageing on the yeasts and the well balanced blend make this sparkling wine particularly elegant. Its persistent aromas of yeasts and red fruits, its structured taste and freshness mix with a fine and persistent perlage and a very elegant, bright, pale ruby color.

COLOR
Rosa tenue.

PERLAGE
Fine and persistent.

BOUQUET
Fine, typical hints of small red fruits.

TASTE
Velvety; round; well balanced acidity, with cherry and raspberry notes.

ALCOHOL
12,5 %.

RESIDUAL SUGAR
9 grams/liter.

KIND OF PRODUCTION
Traditional method, at least 24/30 months of maturation on the yeasts.

SIZES AVAILABLE
750 ml.

FOOD&WINE PAIRINGS

It matches very well with strong flavors, fatty fishes, shellfish, sausages and cheese with a strong aroma.

SERVING TEMPERATURE
8 - 9° C.