



PEDROTTI

PASSIONE
VINICOLA
DAL 1901

/ DATA SHEET
COLLECTION /

NOMI
TRENTINO

TRENTODOC

TRENTODOC BRUT



PEDROTTI®

THE YOUNGEST PRODUCT OF THE HOUSE

Pedrotti Bouquet is a simple product which, however, shows all the characteristics of a mountain sparkling wine produced according to the champenoise method in the Dolomites of Trentino. Made exclusively with Chardonnay grapes, this wine is your perfect aperitif thank to its elegance, freshness and a pleasant body obtained with a short maturation.



GRAPES

100% CHARDONNAY

LENGTH OF AGEING

30/32 MONTHS ON THE
YEASTS

COLOR

Bright straw yellow with greenish glints.

PERLAGE

Numerous, fine and persistent.

BOUQUET

Fine and intense, with floral and fruity notes of fresh white fruits, mineral notes.

TASTE

Dry but round, the good acidity brings out the freshness, the mineral notes make it savory.

ALCOHOL

12,5 %.

RESIDUAL SUGAR

8 gr/lt.

KIND OF PRODUCTION

Traditional method, months of maturation on the yeasts 30-32 months.

SIZES AVAILABLE

750 ml, 1500 ml

FOOD&WINE PAIRINGS

A perfect aperitif, it may be paired with delicate vegetable dishes and with fresh cheese.

SERVING TEMPERATURE

7 - 8° C.

TRENTODOC BRUT NATURE



PEDROTTI®

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.



GRAPES

100% CHARDONNAY

LENGTH OF AGEING

30/32 MONTHS ON THE
YEASTS

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

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.

TRENTODOC BRUT MILLESIMATO



PEDROTTI®

PRESTIGIOUS AND FINE
- THE TRENTODOC FOR
THE MOST BEAUTIFUL
OCCASIONS

The black label owes its color to the first Spumante produced by Pedrotti in 1979. The long maturation on the yeasts and the blend of Chardonnay and Pinot noir give to this spumante a complex structure. An eclectic product you can drink by itself or during a whole meal.



GRAPES

90% CHARDONNAY
10% PINOT NOIR

LENGTH OF AGEING

48/50 MONTHS ON THE YEASTS

COLOR

Golden yellow, with golden glints.

PERLAGE

Fine and persistent.

BOUQUET

Fragrant, typical notes of dried fruit and yellow apple.

TASTE

Lively acidity, strong mineral notes and fruity aromas.

ALCOHOL

12,5 %.

RESIDUAL SUGAR

6 gr/lt.

KIND OF PRODUCTION

Traditional method, at least 45 months of maturation on the yeasts.

SIZES AVAILABLE

750 ml, 1500 ml

FOOD&WINE PAIRINGS

Suited to all courses. Perfect with complex, very savory and persistent dishes, blue cheese, mushrooms, tasty fresh or dried fruits.

SERVING TEMPERATURE

8 - 9° C.

TRENTODOC DOSAGGIO ZERO MILLESIMATO



PEDROTTI®

THE UNDOSED VERSION OF OUR HISTORICAL LABEL

Savouriness, minerality and long bottle ageing for the zero dosage version of Pedrotti's historical house wine. Its structure, given by Chardonnay grapes and, to a small extent, Pinot Noir, together with the absence of sugar dosage, identify it as a sparkling wine with a marked verticality, capable of satisfying the most demanding palates.



GRAPES

90% CHARDONNAY
10% PINOT NOIR

LENGTH OF AGEING

48/50 MONTHS ON THE
YEASTS

COLOR

Golden yellow, with golden glints.

PERLAGE

Fine and persistent.

BOUQUET

Fragrant, typical notes of dried fruit and yellow apple.

TASTE

Lively acidity, strong mineral notes and fruity aromas.

ALCOHOL

12,5 %.

RESIDUAL SUGAR

0 gr/lt.

KIND OF PRODUCTION

TradiGonal Method, at least 48/50 months on the yeasts.

SIZES AVAILABLE

750 ml

FOOD&WINE PAIRINGS

Suitable for the whole meal.
Perfect with seafood crudités,
complex dishes and strong flavours.

SERVING TEMPERATURE

8 - 9° C.

TRENTODOC BRUT ROSÉ MILLESIMATO



PEDROTTI®



GRAPES

70% CHARDONNAY
30% PINOT NOIR

LENGTH OF AGEING

45/48 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 gr/lit.

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.

TRENTODOC DEMI SEC MILLESIMATO



PEDROTTI®

GRAPES

100% CHARDONNAY

LENGTH OF AGEING

30/36 MONTHS ON THE YEASTS

EVERY MOMENT HAS ITS TRENTODOC

A product outside of time, conceived for the sweetest moments of your meal. Only Chardonnay grapes for this soft and round TrentoDOC Spumante with buttery notes.



COLOR

Straw yellow with greenish glints.

PERLAGE

Numerous, fine and persistent.

BOUQUET

Fine and intense; floral but also pleasantly fruity.

TASTE

Soft and sweet, fruity with notes of cream.

ALCOHOL

12,5 %.

RESIDUAL SUGAR

40 grams/liter.

KIND OF PRODUCTION

Traditional method, 30 months on the yeasts.

SIZES AVAILABLE

750 ml.

FOOD&WINE PAIRINGS

Perfect with traditional desserts, small dried pastries, tarts, fruit or cream cakes.

SERVING TEMPERATURE

7 - 8° C.

TRENTODOC PAS DOSÈ RISERVA 111



PEDROTTI®

PEDROTTI'S WINE PASSION
RESULTS IN A TRENTODOC
FULL OF HISTORY AND
MODERNITY

Riserva 111 is the emblem of a wine passion that moves forward into the future without neglecting the past. Passion - the key of the entire Pedrotti's production - becomes a symbol in this spumante. 111 years passed between 1901, when the great-grandfather Emanuele started its experience in the wine world, and 2012, when this product was launched. 1+1+1, so 3 are the descendants who currently run the business, each one with his own personality but all with a common intent: producing quality wines with great passion. The production of Riserva 111 is limited to few bottles; this spumante is very elegant thank to the blend of Chardonnay and Pinot Noir without dosage. The long maturation on the yeasts for 6 years, in the stillness of the cave, lends to the wine a strong structure and character; Riserva 111 is a spumante suitable for any dish.



GRAPES

90% CHARDONNAY
10% PINOT NOIR

LENGTH OF AGEING

72 MONTHS ON THE
YEASTS

COLOR

Shiny straw yellow with golden tinges.

PERLAGE

Very fine and persistent.

BOUQUET

Strong, complex and fine; fruity; notes of hazelnut and renetta apple; the fragrance reminds us of bread crust, mother yeast; excellent minerality.

TASTE

Dry with a pleasant sour hint. Savory, well-balanced, persistent.

ALCOHOL

12,5 %.

RESIDUAL SUGAR

0 grams/liter.

KIND OF PRODUCTION

Metodo classico, at least 6 years of maturation on the yeast, no dosage.

SIZES AVAILABLE

750 ml.

FOOD&WINE PAIRINGS

Suitable to accompany any meal; perfect with traditional fish dishes, medium-hard cheese, quails or rabbit.

SERVING TEMPERATURE

8 - 9° C.

TRENTODOC EXTRA BRUT RISERVA 80 40



PEDROTTI®



GRAPES

100% CHARDONNAY

LENGTH OF AGEING

84 MONTHS ON THE YEASTS

A CELEBRATORY TRENTODOC

Only hand-picked Chardonnay grapes from the vineyard located in 'Le Gere' in Vallagarina at an altitude of 480 metres above sea level contribute to the production of this celebratory Riserva. **Riserva 80/40** is an exclusive Trentodoc label, initially proposed in 2019, in only **400 bottles**, to pay tribute to **Paolo Pedrotti's 80 years** and **40 years of his Metodo Classico**, first produced in 1979. 84 long months of ageing on the yeasts enrich 80/40 in structure, while exalting all the elegance of a reserve made from high-altitude Chardonnay.

COLOR

Shiny straw yellow with golden tinges.

PERLAGE

Fine and persistent, with great creaminess

BOUQUET

To the nose, intense, complex and very fine, it is evocative of candied citrus fruits and then opens up to spicy and roasted notes.

TASTE

Fresh, savoury and balanced. Persistent. Notes of dried fruit, mango and apricot.

ALCOHOL

12,5 %.

RESIDUAL SUGAR

3,5 gr/lt.

KIND OF PRODUCTION

Classic Trentodoc method, matured on the yeasts a minimum of 7 years.

SIZES AVAILABLE

750 ml.

FOOD&WINE PAIRINGS

Suitable for the whole meal, it is the perfect accompaniment to fish dishes such as brodetto alla fanese or linguini with lobster.

SERVING TEMPERATURE

8 - 9° C.

BRUT RISERVA 12



PEDROTTI®



GRAPES

90% CHARDONNAY
10% PINOT NOIR

LENGTH OF AGEING

144/168 MONTHS ON THE
YEASTS

TIME AND PASSION IN A GLASS

A bottle of Pedrotti Riserva 12 contains not only our beloved bubbles but also a precious taste of time. The bottles lay for 12 long years in the stillness and freshness of the cave and the flow of time lends to this wine incomparable structure and body. Few, precious bottles where our winemaker experience results in a fine and persistent perlage, complex aromas of yeast, ripe fruits and black truffle. A spumante with a strong character elegantly shown by its fine features.

COLOR

Straw yellow with golden nuances.

PERLAGE

Tiny, persistent and very delicate.

BOUQUET

Typical notes of bread crust, ripe fruit, tropical fruit.

TASTE

Complex after the long maturation on the yeasts; characterized by the typical notes of bread crust and tertiary aromas of black truffle and forest floor.

ALCOHOL

12 %.

RESIDUAL SUGAR

6 grams/liter.

KIND OF PRODUCTION

Metodo classico, at least 12 years of maturation on the yeasts.

SIZES AVAILABLE

750 ml, 1500 ml.

FOOD&WINE PAIRINGS

Very pleasant when paired with dishes you would accompany with red wine, such as stew or roast meat, game, flavorful and salty dishes.

SERVING TEMPERATURE

8 - 9° C.

EXTRA BRUT RISERVA SPECIALE 1988



PEDROTTI®

PEDROTTI'S WINE PASSION
RESULTS IN A TRENTODOC
FULL OF HISTORY AND
MODERNITY

1988 is a unique, rare product. To fully appreciate it we have to consider all the "ingredients" that make up this spumante: not only the best mountain Chardonnay and Pinot Noir grapes with the ideal acidity and the perfect maturation for the production on TrentoDOC; but also the features of the maturation cave, our expertise and time. The 17,000 bottles produced in 1988 have been laying in the almost unreal stillness and darkness of our cave to a stable temperature of 13 degrees. With our hands, knowledge and passion we have been turning all the bottles - at the beginning every 6 months, now every 3 years - to move the yeasts. And of course time has been doing its job. Only few bottles of 1988 are still available.



GRAPES

90% CHARDONNAY
10% PINOT NOIR

LENGTH OF AGEING

27 YEARS ON THE YEASTS

COLOR

Intense straw yellow with golden glints.

PERLAGE

Very fine and persistent.

BOUQUET

Typical notes of bread crust, strong yeast aroma, avocado.

TASTE

Giant and intense, ranging from yeast to dried fruit, with notes of tropical fruit.

ALCOHOL

12 %.

RESIDUAL SUGAR

3 grams/liter.

KIND OF PRODUCTION

Metodo classico, more than 27 years on the yeasts.

SIZES AVAILABLE

750 ml, 1500 ml - disgorgement only on order.

FOOD&WINE PAIRINGS

Pedrotti Riserva Speciale 1988 shouldn't accompany any occasion; it is an occasion itself.

SERVING TEMPERATURE

8 - 9° C.