

# TRENTODOC BRUT



## GRAPES

100% CHARDONNAY

## LENGTH OF AGEING

30/32 MONTHS ON THE  
YEASTS

## THE YOUNGEST PRODUCT OF THE HOUSE

Pedrotti Brut 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.



### 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 grams/liter.

### KIND OF PRODUCTION

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

### SIZES AVAILABLE

750 ml, 1500 ml, 3000 ml.

### FOOD&WINE PAIRINGS

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

### SERVING TEMPERATURE

7 - 8° C.

[www.pedrottispumanti.it](http://www.pedrottispumanti.it)