

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., capace sia di soddisfare il palato da solo, sia di accompagnare un intero pasto.



GRAPES

90% CHARDONNAY
10% PINOT NOIR

LENGTH OF AGEING

45/48 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

7 grams/liter.

KIND OF PRODUCTION

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

SIZES AVAILABLE

750 ml, 1500 ml, 6000 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.