

TRENTODOC DOSAGGIO ZERO MILLESIMATO



PEDROTTI®

GRAPES

90% CHARDONNAY
10% PINOT NOIR

LENGTH OF AGEING

48/50 MONTHS ON THE
YEASTS

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.



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.