

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 evokes 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.