

BRUT RISERVA 12



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.