

# EXTRA BRUT RISERVA SPECIALE 1988



PEDROTTI®

PEDROTTI'S WINE PASSION  
RESULTS IN A TRENTODOC  
FULL OF HISTORY AND  
MODERNITY

1988 is a unique, rare product. To fully appreciate it we have to consider all the "ingredients" that make up this spumante: not only the best mountain Chardonnay and Pinot Noir grapes with the ideal acidity and the perfect maturation for the production on TrentoDOC; but also the features of the maturation cave, our expertise and time. The 17,000 bottles produced in 1988 have been laying in the almost unreal stillness and darkness of our cave to a stable temperature of 13 degrees. With our hands, knowledge and passion we have been turning all the bottles - at the beginning every 6 months, now every 3 years - to move the yeasts. And of course time has been doing its job. Only few bottles of 1988 are still available.



## GRAPES

90% CHARDONNAY  
10% PINOT NOIR

## LENGTH OF AGEING

27 YEARS ON THE YEASTS

### COLOR

Intense straw yellow with golden glints.

### PERLAGE

Very fine and persistent.

### BOUQUET

Typical notes of bread crust, strong yeast aroma, avocado.

### TASTE

Giant and intense, ranging from yeast to dried fruit, with notes of tropical fruit.

### ALCOHOL

12 %.

### RESIDUAL SUGAR

3 grams/liter.

### KIND OF PRODUCTION

Metodo classico, more than 27 years on the yeasts.

### SIZES AVAILABLE

750 ml, 1500 ml - disgorgement only on order.

### FOOD&WINE PAIRINGS

Pedrotti Riserva Speciale 1988 shouldn't accompany any occasion; it is an occasion itself.

### SERVING TEMPERATURE

8 - 9° C.