

RE DI REVÌ

Il Re è nato 120 mesi fa. Destinato ad essere Re.

The King was born 120 months ago. Destinated to become King.

Only 1.500 bottles of this special Reserve. It is the most important Trentodoc of the Revì Collection



Type: Sparkling Extra Brut (residual sugar : 5 g/l)

Production area: Trentino.

Cuvée : Chardonnay , from organically grown grapes.

Harvest: metà settembre 2016,

Vinification: soft pressing, must is separated from the stalks and the vinasse, then is clarified and fermented. Fermentation's temperature is controlled by cooling.

Sparkling : primavera 2017. Fermentation in the bottle (Classic Method).

Disgorgement : marzo 2026.

Aging: 106months on the lees.

Quantity produced : 1500 bottles, numbered consecutively.

Colour: straw yellow golden hues.

Perlage: fine and persistent.

Bouquet: fruity and floral with well-defined notes of ore that remind of the rocks and the roughness of Trentino mountains.

Taste: hugging, silky , after tasting it, it leaves room for pleasant aromas, that are intense, never aggressive and savoury. The now dry mouth still holds in itself the notes of a wine that you will remember.

Conservation: very good until the first year, but can be well-preserved and enjoyed even later.

Alcohol: 12,5 %/Vol.

