

CAVALIERE BIANCO – Blanc de Noir Riserva, Trentodoc Vintage 2018

A reserve that embodies elegance, freshness, and finesse.

Entirely dedicated to Pinot Noir, Il Cavaliere Bianco stands out for its fine and creamy perlage. A Blanc de Noirs of remarkable balance and noble elegance, the true expression of the gentle strength of this grape variety.



Type: Sparkling Extra Brut (residual sugar : 2,5 g/l), Blanc de Noir Riserva

Production area: Trentino.

Cuvée: 100% Pinot Nero - Blanc de Noir

Harvest: September 2018,

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

Sparkling: Spring 2019, Fermentation in the bottle (Classic Method).

Disgorgement : autumn 2025. | **Aging:** 78 months on the lees.

Quantity produced: 2.000 bottles.

COLOR: a rich and luminous straw yellow, enhanced by golden reflections that accentuate its brilliance.

PERLAGE: The perlage is dense and extremely fine, rising in the glass and delivering a visual sensation of great grace, elegance, and refinement. Creamy on the palate and highly elegant.

AROMA: A complex and elegant nose, developing an evolved aromatic structure. It reveals the straightforward character of a Pinot Noir sparkling wine intertwined with notes of ripe fruit, wholemeal flour, bran, and an intriguing citrus sensation.

TASTE: The palate fully reflects the nose. The sip is enveloping, offering pleasing sapidity and refined acidic freshness. Evolved notes of ripe fruit emerge, with a clean and persistent finish. Great drinkability, eclectic and versatile in pairings.

SERVICE: A not-too-wide Bordeaux glass is recommended, at a temperature of around 10°C. Left to oxygenate for a few moments in the glass, it expresses its aromatic complexity and elegant gustatory depth.

Alcohol: 12,5 %/Vol.

