

PALADINO – Blanc de Blanc Riserva, Trentodoc Vintage 2020

Refinement, strength, delicacy, persistence. The purity of the Chardonnay from organic cultivation for a unique experience to discover nature through their senses.

Fifty months on the lees when it reaches the right level of complexity that ensures a pleasant drinkability at every opportunity.



Type: Sparkling Extra Brut (residual sugar : 6 g/l), Blanc de Blanc Riserva.

Production area: Trentino.

Cuvée : Chardonnay , from organically grown grapes.

Harvest: September 2020.

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: Spring 2021. Fermentation in the bottle (Vlassic Method).

Disgorgement : autumn 2025.

Aging: 56 months on the lees.

Quantity produced: 2000 bottles.

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.

