

REVI' ROSE' - Trentodoc Vintage 2022

It is irresistible for every sense.

It appears with a delicate rose color, it scents of inebriate and elegant perfumes of soft fruits and small red fruits. Finally the Pinot Noir caresses the palate, finds its free expression and it exalts its own persuasive virtues and it is always followed by the inevitable Chardonnay.



Type: Sparkling Brut Rosè (residual sugar: 8 g/l)

Production area: Trentino.

Cuvée: Chardonnay (30%), Pinot Noir (70%, part of which is vinified in red).

Harvest: early September 2022.

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 2023. Fermentation in the bottle (Classic Method).

Disgorgement: 2026.

Aging: 36 months on the lees.

Color: pale pink with a tendency to coppery that reminds of typical silky skin onion.

Perlage: fine and persistent.

Bouquet: fragrant and with outstanding notes of red berry fruit and fresh flowers.

Taste: intense, soft and harmonious in the mouth and after swallowing it reminds of the red fruits smell.

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

Alcohol: 12,5 %/Vol.

