

## TRENTO MASO BIANCO

**Produced with the classic method with the grapes Chardonnay and Pinot nero. Refined for more than 36 months on its yeasts in bottle getting intense perfumes and tastes.**



### **Name**

Spumante di Qualità Metodo Classico Brut

### **Vines**

Chardonnay and Pinot Nero

### **Production technique**

The grapes are picked in the first half of September and fermented according to the rules of vinification in bianco (without the skins). The base wine produced is preserved in steel until it is time to prepare the cuvée. Only then are the two wines mixed and bottled for the second fermentation. The time spent in the bottle is at least 20 months.

### **Organoleptic qualities**

Pale yellow colour with fine and persistent perlage; fragrant perfume with typical hints of toasted bread and yeast that develops into sensations of honey and ripe fruit. It has a soft, complex, sapid taste and great character.

**Alcohol content** 12, % vol.

### **Food combination and serving:**

Sparkling wine for all meals, serve in large glasses at 12-13°.

