



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
Winemaker: Enrico Paternoster
Total acreage of vine: 153 (62 Ha)
Winery Production: 250,000 bottles
Region: Trentino

WINE DESCRIPTION

Trentino has a long tradition of sparkling winemaking, dating back to the 19th century. Here, vineyards are surrounded by the Dolomites, a UNESCO World Heritage Site, about 3,000 ft a.s.l. TRENTO DOC Metodo Classico (champenoise method) was awarded the DOC appellation in 1993 and in 2007 it became a regional trademark.

TASTING NOTES

Straw-yellow with golden highlights. Well-rounded, complex bouquet of aromas on the nose with an harmonious blend of yeast and fruitiness. Fine perlage makes it silky and lingering on the palate.

FOOD PAIRING

It is the perfect aperitif, but can also accompany the entire meal. Serve chilled, in a broad bowled glass, at a temperature between 8 and 12 °C.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trento DOC
Vineyard location:	Maso Togn and Telve
Vineyard size:	4 Ha
Soil composition:	Maso Togn: morainic deposit with marly-calcareous texture/Telve: pebbly, sandy, well drained, derived from typical schistose Lagorai rocks
Training method:	Simple Trentino pergola and Vertical-trellised with guyot training
Elevation:	700 m a.s.l.
Vines/acre:	5,000/Ha
Exposure:	South west
Age:	16- 30 years
Harvest time:	End of September, manual harvest
First vintage:	1986
Production:	10,000 bottles

WINEMAKING & AGING

Varietal composition:	70% Chardonnay and 30% Pinot Nero
Fermentation container:	50% Stainless steel tanks and 50% barrique?/ 20 days at 18°C
Sparkling winemaking:	Classic (Champenois) method
Length of aging before bottle:	On the lees for 4 years (Riserva)
Length of bottle aging:	4-5 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	5 g/L
Acidity:	7 g/L
Dry extract:	21 g/L

