

Brut Platinum

TRENTODOC



Alcohol content

12,5%

The base wine that is produced in September is allowed to rest until February. Then, the winemakers taste the individual lots again in order to select the best Pinot Noir and Chardonnay.

Serving temperature

46-48°F

Production area

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Grapes

Chardonnay and Pinot Noir

Characteristics

Brilliant straw-gold, effervescence is dense and persistent, with fine, vibrant bubbles. Initially the nose is aromatically expressive, and lifted with aromas of toast, wild-flowers, stone fruit and fresh pineapple with notes of minerality. It is immediately appealing with its lively presence and vibrant mousse. The mid-weight palate portrays honey-suckle, nectarine, with toasty compliments of light spice and river-stone.

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Ratings

VINTAGE DATED Brut Platinum 20-89 PTS. -
James Suckling - 2022

VINTAGE DATED Brut Platinum 20-GOLD -
Sakura Wine Awards - 2021