

BENAZZOLI

TRENTO doc Riserva

Benazzoli Fulvio | dosaggio zero

This wine bears the seal of its creator, our father Fulvio, who, in 2019, decided to produce for the first time a metodo classico wine in the Region where he was born: Trentino.

His desire was to make a streamlined wine, a faithful interpretation of its place of origin.

Vineyard location: Trentino Alto Adige, on the hills of the Vallagarina valley overlooking Rovereto.

Soil: limestone with a strong rock structure and rich in minerals such as basalt and slate.

Grapes: 100% Chardonnay

Grape harvest: hand picked with selection of the best grapes.

Vinification: soft crushing of grapes followed by fermentation at a controlled temperature. In the late spring following the harvest we proceed with the *tirage*. After adding yeast and sugar, the wine undergoes a second fermentation and becomes sparkling.

Ageing: the wine rests on its lees for a long period - 48 months - before being disgorged. Our decision thereafter was not to add any sugar liqueur, so as to highlight to the full the skills of the *man* who made the wine.

Tasting notes: A pale, crystal-clear colour. It initially displays tangy, mineral notes on the nose, which then evolve into hints of elderflowers, yellow apples, and fragrant suggestions of croissants. On the palate, its mouth-filling creaminess is perfectly balanced by this wine's natural freshness. The fine, persistent perlage adds refinement and elegance to every sip.

Serving suggestions: a stylish, forthright Trento doc, perfect as an aperitif but also able to accompany an entire meal with class and refinement.

Serving temperature: 8-12°C

Closure type: cork

