

Tananai zero TRENTO DOC

Trento DOC Pas Dosè, latest arrival in our family of wines, drinking it makes you feel important, we know the raw material is of the highest quality and success will surely follow. It's nice to provoke... so here is a mature sparkling wine made from mountain grapes.

With almost 30% of national production, Trentino is one of the largest Italian producers of sparkling wine. The designation of origin TRENTO is today a point of reference in the sector of classic method sparkling wines. High quality of the grapes, a strict production discipline, rigorous controls in all phases of the process are the ingredients of success. TRENTO D.O.C., the first controlled denomination of origin in Italy reserved for a classic sparkling wine, born from vineyards located on slopes at medium altitude, particularly suitable for the cultivation of vines, in a mountain environment with climates characterized by strong daily temperature variations, able to give grape aromatic complexity and fragrance. Today the mountain bubbles, the result of a centuries-old tradition, a climate and a territory dominated by the snow-capped peaks of the Alps, have only one name: TRENTO DOC

Features

Grapes	Chardonnay 50% Pinot Nero 50%
Country	Italy
Region	Trentino-Alto Adige
Surface	7000 plants / Ha
Altitude	520 – 720 m/slm
Training system	Guyot
Yield per hectare	7000 kilos
Aging	In stainless steel for 8 months, 50 months of aging on the lees
Alcohol Percentage by Vol	13.50%
Organoleptic examination	50 months of permanence in contact with the yeasts give importance and structure to our leading sparkling wine, intense and persistent. Thanks to our mountain soils we produce wines with wonderful acidity that give freshness and elegance
Serving temperature	6–8 C

Recommended food pairings for this wine

Light appetizers, pasta with vegetable and seafood sauces, fried vegetables, and fish. Lately it tends to be enjoyed “throughout every course of the meal”.

