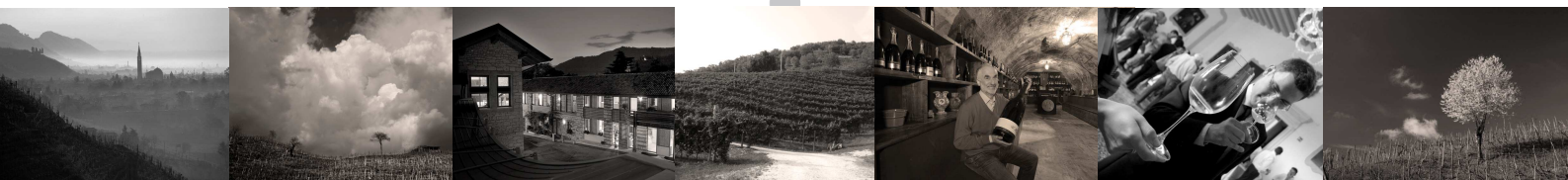


BORTOLOTTI

VALDOBBIADENE



PINOT COUPAGE

V S Q
BRUT

PRODUCTION AREA

Grape variety: 80% Pinot Bianco and 20% Pinot Nero from the south-eastern area of the commune of Trento

Terroir: clay and calcareous soils for the Pinot Bianco, soils of morainic alluvial origin for the Pinot Nero

Altitude: 300 - 600 m a.s.l.

Growing method and yield: "pergola semplice trentina" with 3.500 vines/ha and an average yield of 12 ton/ha

Period of harvest: between the 15th of August and the 10th of September

CHEMICAL CHARACTERISTICS

Alcohol: 12,5 % Residual sugar: 7,50 gr/l Acidity: 6,00 gr/l

CHARACTERISTICS

Bright straw yellow with fine grain perlage. Clean and wide scent with a pleasant note of yeast. Dry and complex flavour, elegant and long on the palate. High acidity, balanced structure and great body

PAIRING

Perfect aperitif, enjoy it with flavoured starters and fish dishes, better if raw. This elegant, well structured and full-bodied sparkling wine also pairs with red meat

SERVING TEMPERATURE

between 8° and 10°C

HOW TO INDICATE ON A WINE LIST

Brut di Pinot Coupage - Bortolotti



ENJOY LISTENING

What's Going On - Marvin Gaye