



CHARDONNAY

Vino Spumante di Qualità

EXTRA BRUT 2018

PRODUCTION AREA

Grape variety: 100% Chardonnay from the South-Eastern area of the commune of Trento (hamlets Villazzano, Meano and Cognola)

Terroir: hills area, clay and calcareous soils

Altitude: 200 - 250 m. a.s.l.

Growing method and yield: pergola trentina semplice with an average yield of 12000 kg/hectare

Period of harvest: exclusively by hand from the 22nd to the 31th August 2018

Produced bottles: 7.705 of 750ml and 350 of 1500ml

VINIFICATION

Soft pressing of grapes in order to extract the must followed by decanting and clarification of the must. Alcoholic fermentation in a stainless-steel tank at a temperature of 18 °C for approximately 15 days with a subsequent filtration and cleaning of the sparkling base.

PRISE DE MOUSSE

Slow fermentation in a stainless-steel tank adding only raw sugar and selected yeast for approximately 24 months at the temperature of 13° C. Bottling in June 2021. Refinement in the bottle for almost 26 months before commercialization.

CHEMICAL CHARACTERISTICS

Alcohol: 13,05 %

Residual sugar: 0,80 g/l

Acidity: 6,45 g/l

CHARACTERISTICS

Fine at nose with hints of ripe fruits. Pleasant dry flavour, balanced acidity and body with a final complex aromatic note.

SERVING TEMPERATURE

Between 8° and 10°C

HOW TO INDICATE ON A WINE LIST

Chardonnay Extra Brut 2018 – Bortolotti

