

CODICE BORTOLOTTI



4-84

*" We took our time to produce this wine.
You take yours to enjoy it "*

BRUT

PRODUCTION AREA

Grape variety: 100% Nosiola

Terroir: clayey

Altitude: 200m a.s.l.

Growing method and yield: Pergola Trentina Semplice. Average yield of 10 ton/ha

Period of harvest: last week of August 2006

Bottles produced: 6100

CHEMICAL CHARACTERISTICS

Alcohol: 12,50 %
Net dry extract: 31,30 g/l

Residual sugar: 12,10 g/l
Acidity: 5,80 g/l

CHARACTERISTICS

The long evolution enhances the character. Sensations of dried tropical fruit are expressed in complexity with a pleasant acidity.
A wine for meditation and perhaps less for culinary experiments.

SERVING TEMPERATURE

between 12° and 14°C