



Zell Rosè

Metodo Classico Brut
TRENTO DOC

A jewel of our territory, obtained with a second fermentation in bottle, Metodo Classico.

VINEYARD

The Pinot Nero grapes selected for the cuvée are grown exclusively in the vineyards of the locality Zell, in Trento, at the altitude of 500 above the sea level, an area which is renowned for the cultivation of grapes to be used for the sparkling wines.

The vines are planted according to the "girapoggio" system, literally translated "around the hilltop", on a big natural terrace with a south exposure, towards the Adige valley; the soil is not very deep, it is draining and rich of slivers of marly limestone.

WINEMAKING

The grapes are picked by hand and placed in small crates; the harvest takes place before the grapes are completely ripe, to preserve their acidity and their freshness. Once in the winery, the grapes are gently pressed, and the resulting must is inoculated with selected yeasts. The fermentation takes place in stainless steel tanks at 17/19° C.

In March the best wines are selected and the cuvee is prepared for the second fermentation.

Zell Rosè ages on the lees in the bottle for 24 months, before the disgorgement takes place.

DESCRIPTION

Light rosè in colour, with a fine and persistent perlage.

Elegant on the nose, fruity and fragrant, with a light hint of yeast. On the mouth it is fresh, elegant and persistent. It fits well as an aperitif, but it can accompany the whole meal.

Serving temperature: 6-8°C.



ALCOHOL	12,5 % vol.
TOTAL ACIDITY	Ca. 6.8 g/l
RESIDUAL SUGAR	6.0
APPELLATION	Trento DOC Metodo Classico
GRAPE VARIETY	Pinot Nero: various clones
BOTTLES PRODUCED	1.500/2.000
PRODUCTION AREA	<i>Zell</i> di Cognola, municipality of Trento
EXPOSURE	South facing
SOIL	Not deep, very draining, rich of bone, constituted by slivers of marly limestone
TRELLISING SYSTEM	Guyot and Pergola
NUMBER OF VINES PER HECTAR	4.000
AVERAGE AGE OF THE VINES	15 years
PRODUCTON PER HECTAR	56 Hl
TIME OF THE HARVEST	End of August