

ALESSANDRO BERSELLI

Signature Collection

TRENTO DOC PAS DOSÉ

Grape Varietals: 100% Chardonnay.

Soil: deep on average, balanced levels of lime, clay, and sand, well-drained with good levels of organic matter.

Harvest Period: manual; in the first days of September.

Vinification: soft pressing with a vertical marmonier press, cold static decanting, controlled temperature fermentation (18° C), resting on lees for approximately 6 months in stainless steel tanks. Tirage in the Spring following the harvest, while the disgorgement after at least 48 months of refinement in the bottle.

Alcohol Content: 12.5% by vol.

Residual Sugar: 1,9 grams per liter.

Color: brilliant straw yellow.

Aroma: notes of yellow ripe fruit, followed by harmonious notes of barley and pastries.

Palate: deep and creamy, extraordinarily persistent, conquers the palate at the first taste with an extraordinary verticality, minerality and sapidity, thanks to the high elevation of the vineyards.

Food Suggestions: seafood, crustaceans, sushi, dessert.

Serving Temperature: 10-12 °C / 50-54 ° F.

- also available in 1500 ML.

