

# 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.

