



Trento doc Clè

Spumante Metodo Classico

Dosaggio Zero

In Trentino Alto Adige, on calcareous and basaltic soils, the Chardonnay and Pinot Nero grapes merge into wise balance making this “Trento DOC” elegant and unforgettable.

Enriched with a refined and persistent perlage, it keeps fresh and fruity notes of citrus and honey in the glass, together with crispy hints of yeast. The perfect balance between acidity and structure makes this wine particularly pleasant.

Grape varieties: Chardonnay and Pinot Nero.

Production area: Trentino Alto Adige region.

Soil composition: loose and basaltic soil, rich of stones and gravel.

Growing systems: traditional “pergola trentina” and guyot.

Vinification: once the cuvée is ready, in spring we proceed with the ridding. The bottles rest on yeast for at least 36 months before dégorgement. The zero dosage makes this “metodo classico” an authentic expression of the Trentino mountains.

Food pairings: it is the perfect companion for a refined aperitif. Excellent throughout a meal as well.

Service temperature: 6-8 °C.

Suggested glass: 

AWARDS

Discover all the other prizes on the website



24° Sparkling Wine Festival 2022
92 punti



Merum Selezione Vino 2018
annata 2013 - 2 Cuori



Vinibuoni d'Italia
annata 2015 - 4 Stelle



The WineHunter Award 2019
annata 2015
Attestato di Eccellenza



For more information
visit the product page

www.albinoarmani.com
info@albinoarmani.com