



Trento doc Clè

Spumante Metodo Classico

Dosaggio Zero

RISERVA

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

The very long rest of 60 months on the lees gives **Clè Riserva** complexity and roundness on the nose, where floral notes and delicate hints of hazelnut and pastry stand out.

In the mouth it is full-bodied, savory, with impressive finesse and elegance.

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 60 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: 

