



Trento DOC

Spumante Metodo Classico
Brut

A Trento DOC Spumante from Chardonnay grapes, of great finesse and immediate pleasure on the palate, that proudly expresses the uniqueness of its territory, the Trentino region. The color is brilliant, the bouquet reveals captivating notes of pastries, orange blossom and lemon peel. In the mouth it is satisfying and balanced with elegant sapidity and freshness in the finish.

Grape varieties: Chardonnay.

Production area: Trentino, northern Italy.

Soil composition: rich in stones and gravel.

Cultivation method: traditional pergola trentina and guyot. Manual harvest, limited production in balance with the mountain environment.

Vinification: once the cuvée is prepared in spring, the wine is drawn off. The wine rests on the lees for at least 24 months before disgorging.

Food pairings: appetizers or as an eclectic and elegant companion throughout a meal.

Serving temperature: 6-8 °C.

Recommended glass:



AWARDS



Merum
2 Cuori



For more information
visit the product page

www.albinoarmani.com
info@albinoarmani.com