



ROTARI BRUT TALENTO TRENTO DOC

Rotari Brut is a combination of 90% Chardonnay and 10% Pinot Nero grapes grown in the Adige Valley.

METHOD OF PRODUCTION

It is hand harvested on the estate vineyards and is produced in the "Metodo Classico" and adheres to the strict quality standards mandated by the "Trento DOC" guarantee. The Rotari Brut is bottle fermented for 18-24 months.

CHARACTERISTICS

Color: straw yellow

Fragrance: intense and fruity

Flavor: dry, full, fragrant, well balanced and harmonious

Perlage: fine and persistent

ALCOHOL CONTENT: 12.5%

PAIRINGS

Ideal as an aperitif, recommended with first and second course dishes.

STORAGE

Store horizontally in a cool place and avoid prolonged exposure to light. Best within 2-3 years from the disgorgement date on the back label.

SERVING TEMPERATURE: 43-46° F

